food network magazine

COOK LIKE A STAR!

Mario's PERFECT PESTO

Sunny's CARNIVAL TREAT

Bobby's BEACH-TOWN TOUR

Sweet ideas for Mother's Day

50 Pancakes & Waffles

Weeknight Favorites FAST!

- Easy Tex-Mex
- 20-Minute Pastas

Plus new twists on grilled cheese!

122 NEW RECIPES

COOK WITH... Potato Chips!

Meet the stars' moms: page 114

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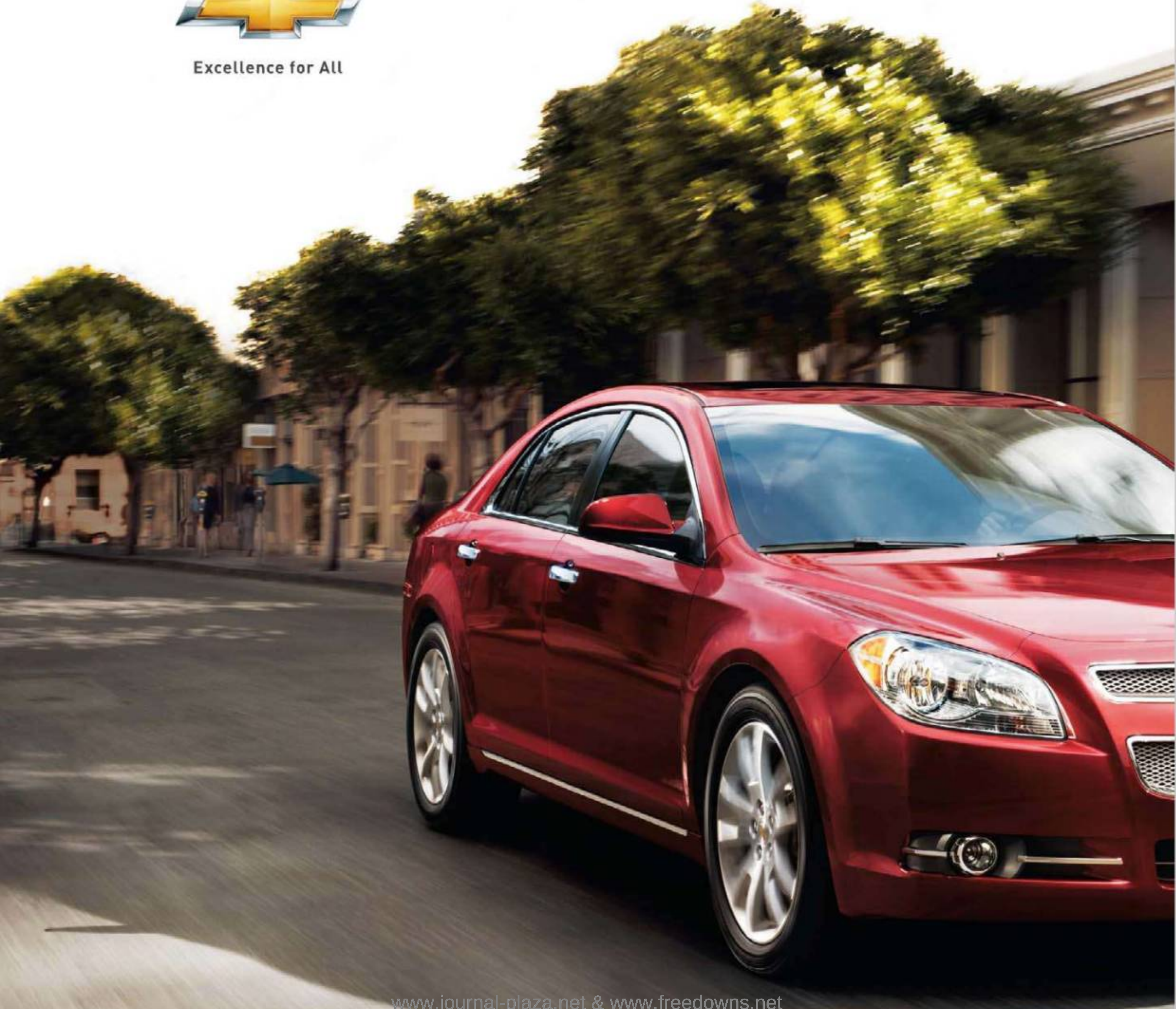

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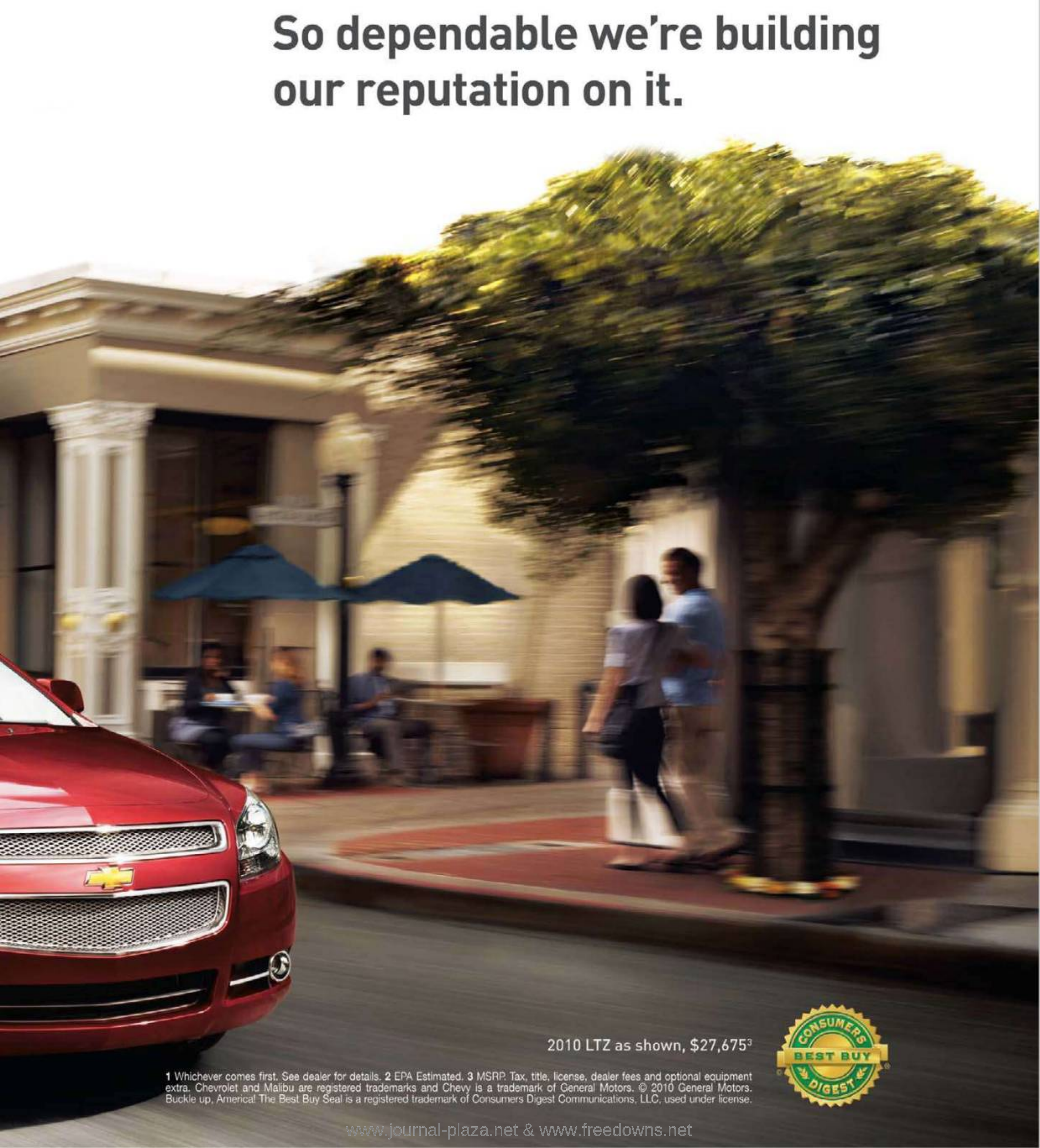

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Food Network Magazine

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Cover photograph by Steve Giralt Food styling: Jamie Kimm; prop styling: Marina Malchin.

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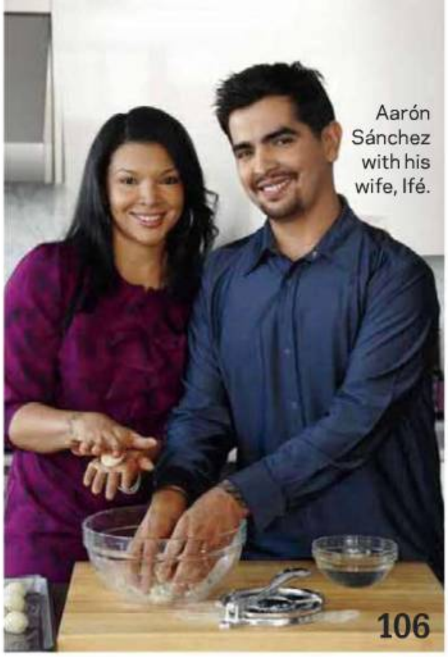
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Cover Recipe!

HAM-TALEGGIO GRILLED CHEESE

ACTIVE: 40 min | TOTAL: 40 min
MAKES: 4 sandwiches

- 3 tablespoons unsalted butter
- 1 tablespoon olive oil
- 2 onions, thinly sliced
- 8 thin slices white bread
- 10 ounces taleggio cheese, rind removed, sliced
- 8 ounces thinly sliced ham
- 1 green apple, thinly sliced

1. Melt 1 tablespoon butter with the olive oil in a large skillet over medium-low heat. Add the onions and cook, stirring occasionally, until soft and caramelized, about 20 minutes. (For a shortcut, use onion marmalade in place of the caramelized onions.)

2. Lay out 4 slices of bread. Top with half the cheese, then half the ham. Layer the caramelized onions, apple slices and the remaining ham and cheese on top, then the remaining bread slices.

3. Wipe out the skillet; melt 1 tablespoon butter over medium-low heat. Add 2 sandwiches and cook, pressing gently with a spatula, until the bottom is golden and the cheese begins to melt, about 4 minutes. Flip and cook until golden, about 4 more minutes. Repeat with the remaining butter and sandwiches.

See how the stars make grilled cheese on page 70.

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DEEN: MIKI DUISTERHOF; FLAY: BUFF STRICKLAND.

Things are heating up at foodnetwork.com.

Prep for Cinco de Mayo

Get recipes from Aarón Sánchez and Marcela Valladolid for fiesta favorites like tacos, guacamole, enchiladas and margaritas.

Celebrate Mom

Check out a Web-exclusive video to see how Giada De Laurentiis celebrates Mother's Day. Then, get recipes from Food Network moms Gina Neely and Melissa d'Arabian.

Kick Off Your Summer

Score Alton Brown's secrets to making the perfect sangria, and find hundreds of other ideas for summer entertaining.

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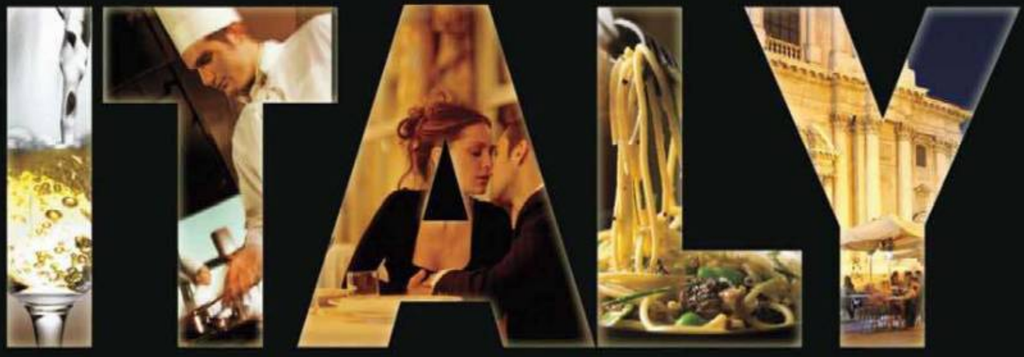

Unlocking the secrets of Italian passion for food and life.

Nowhere in the world is life embraced as much as it is in Italy. Italians' passion for life touches everything they do. And nowhere is that more apparent than in their food. Their authentic meals make one feel more than "just alive," but really *living.* Bertolli frozen meals feed that same Italian passion: restaurant-quality dishes ready in just minutes, made for the way we live today, yet with a sense of origin. It's those roots and artisanal culinary techniques that celebrated chef Rocco DiSpirito and actors Marisa Tomei and Dan Cortese discover in Bertolli's new web series "Into the Heart of Italy." You can discover it all here.

CHICKEN ALFREDO & FETTUCCINE WITH PORTOBELLO MUSHROOMS

Upon reaching Pistoia, Rocco, Marisa and Dan are charmed by the locals —and the local flavors. They learn that the location of the secret spot where porcini mushrooms are found is passed down from generation to generation, and that hunting for them requires a *tesserino* ("license"). This dedication, an Italian tradition, inspires the homemade flavor that makes Bertolli Chicken Alfredo & Fettuccine restaurant-worthy.

You don't need to forage for mushrooms to enjoy the authentic taste of portobellos. Bertolli nestles them in a creamy Alfredo sauce, with fettuccine, grilled chicken and tomatoes.

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CHICKEN FLORENTINE & FARFALLE

Italians believe there is magic in authentic ingredients. And few are as revered as Parmigiano-Reggiano—a cheese so loved it's branded like prized livestock. In the Tuscan town of Lucca, our three ambassadors put an age-old cheesemaker's tool to the test, tapping large wheels with a hammer. Aged a minimum of 12 months—and best when used crumbly—this cheese, blended with white wine, gives Bertolli Chicken Florentine & Farfalle its celebrated bite and flavor.

Grilled chicken, tender spinach and al dente farfalle pasta are prepared in a luscious sauce made with white wine and Parmigiano-Reggiano cheese.

Marisa shares in the care that infuses Italy's restaurant culture by helping Vipore Restaurant owner Rosa Polidori "pinch" farfalle.

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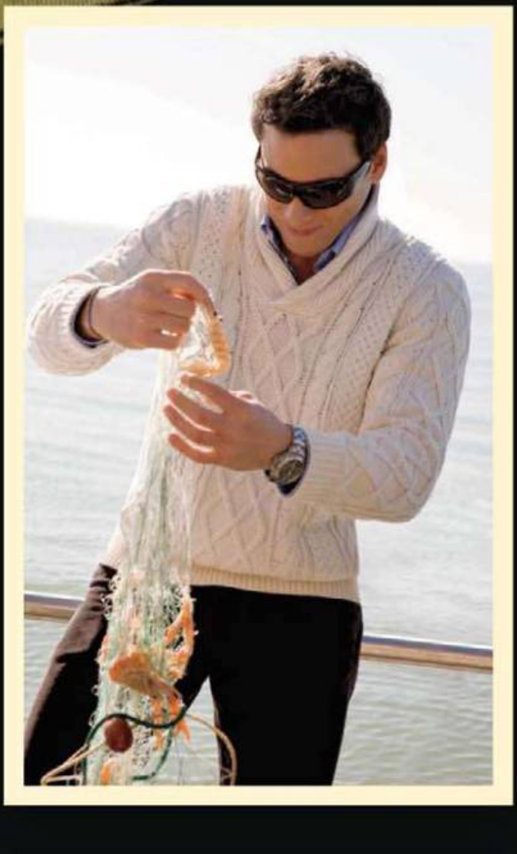
GARLIC SHRIMP, PENNE & CHERRY TOMATOES

In the charming Mediterranean town of Viareggio, our three illustrious Italians get to honor the country's long-standing love for the ocean's bounty. Chef Luciano Zazzeri invites them to join him on a shrimp ("gamberi") expedition. He explains that his family has been doing this work for centuries and that the desire to share the freshest catch of the day prompted him to open his restaurant. The gentle tossing of the waves is rivaled only by the tossing of the shrimp and fresh pasta when the trio prepares that evening's dinner.

You don't need to ride on a shrimp boat or wait for the sun to ripen tomatoes to enjoy the authentic taste of Bertolli Garlic Shrimp, Penne & Cherry Tomatoes.



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Me with my mom, Sandy, and my 5-month-old daughter, Sawyer.

Let's Hear It for Mom!

Meet the stars' moms! Page 114

Here's a new one for the "kids say the darndest things" file: Right before dinner recently, my eight-year-old nephew, Booker, turned to my sister and said, "Mom, can girls cook?" It was a fair question: He only ever sees men in the kitchen. His dad is a culinary-school instructor and his uncle is a chef, but his mom, an architect, barely uses the toaster. Every week at our Sunday family dinner, the men cook while the women sit on the couch drinking wine, so it's no wonder Booker can't picture a girl at the stove. Obviously I need to get him to watch Food Network more often, but I also need to let him in on a little secret: Moms, even ones who can only make toast, are the best cooks in the world. It's a proven fact. I've eaten in some great restaurants, but nothing tastes better than a bowl of my mom's homemade soup when I pull in late on a Friday night for a weekend visit.

Famous chefs have a soft spot for Mom's cooking, too: In honor of Mother's Day, we asked Food Network stars to tell us about their favorite childhood desserts. You'll find the recipes—and the moms behind them—on page 114. I was happy to see that I wasn't the only one who grew up eating various forms of Jell-O. My mom has always made amazing desserts, but the one that stands out most is a frozen rainbow-colored cake she created by rolling torn angel-food-cake pieces in three different flavors of Jell-O powder and pressing them into a tube pan between layers of vanilla ice cream. It was the brightest, most fake-looking thing you could ever imagine, and it required almost no skill to make. In other words, it was perfect.

Maile

Maile Carpenter
Editor in Chief

Make Mom homemade flowers this year! See page 123.

Above: Guy Fieri and his mom, Penny, in 1992. Left: Anne Burrell and her mom, Marlene, in the early '70s. Below: Duff Goldman and his mom, Jackie, at his bar mitzvah.

CARPENTER AND FAMILY: TRAVIS HUGGETT; INSET PHOTOS: FIERI: JIM FERRY; GOLDMAN: RONNIE WINCH.

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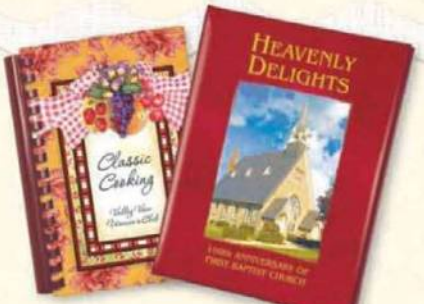

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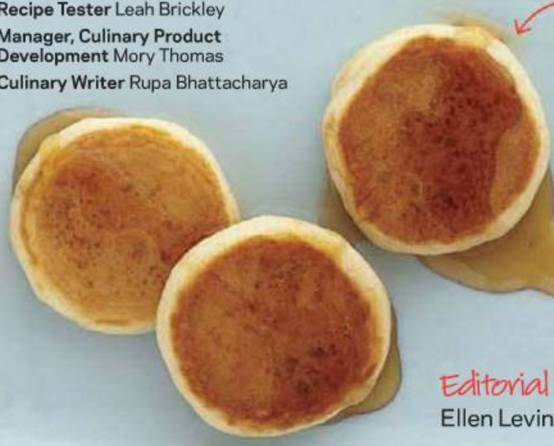

Check out our bonus booklet for 50 pancake and waffle recipes.

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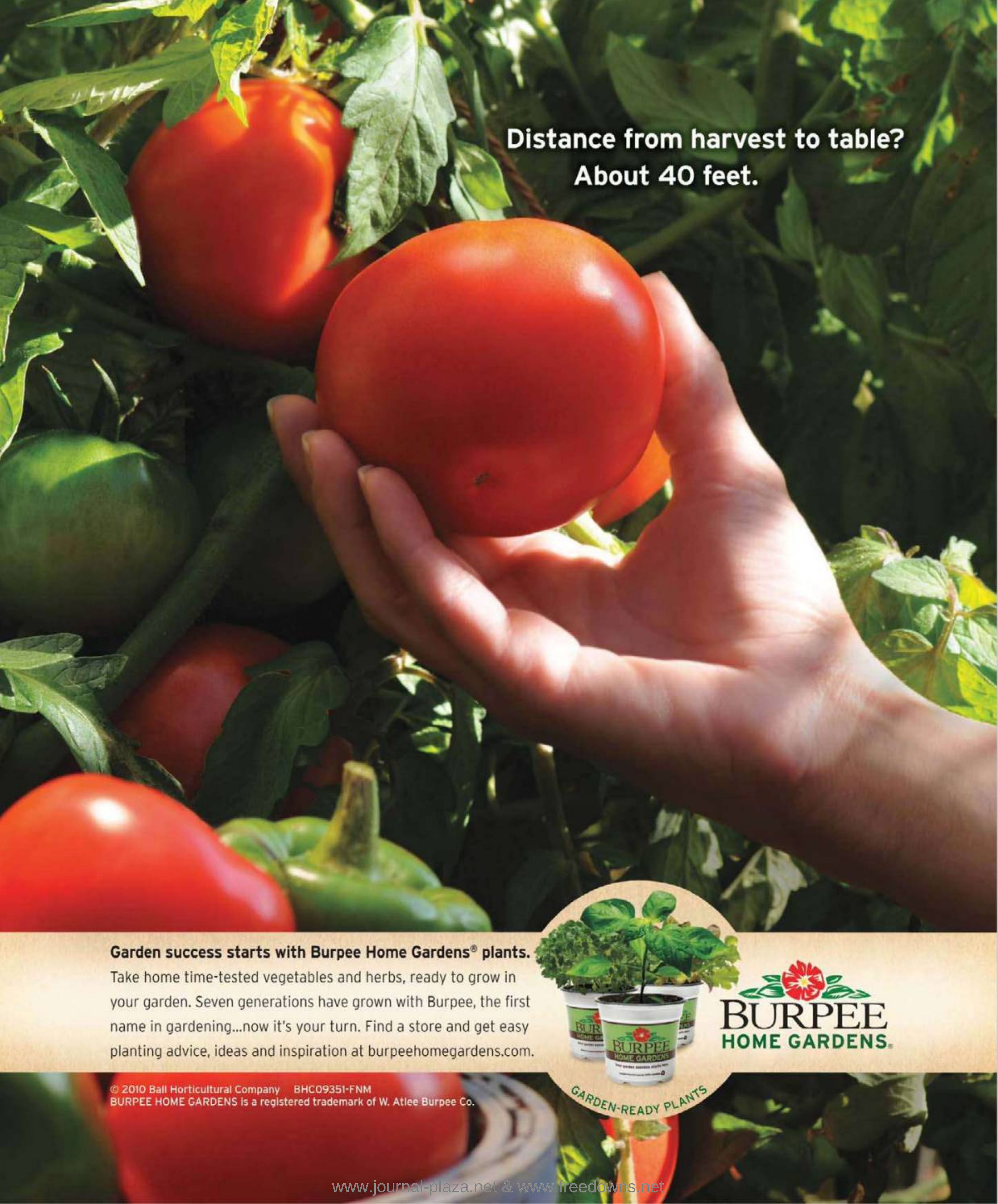

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Black Bean, Edamame and Wheat Berry Salad

Serves 6 (3/4-cup servings)

Ingredients

4 cups	*water*
1/2 cup	*dry wheat berries*
1/2	*of a 15-ounce can of black beans, rinsed and drained*
1 cup	*frozen, shelled edamame, thawed*
1 cup	*chopped tomato*
1/2 cup	*finely chopped red onion*
3 Tbsp.	***Pompeian Extra Virgin Olive Oil or OlivExtra® Plus***
2 Tbsp.	***Pompeian Red Wine Vinegar***

Salt and black pepper to taste

Preparation

Combine water and wheat berries in a medium saucepan, bring to a boil. Reduce heat, cover and simmer 55 minutes or until wheat berries are tender. Place in a fine mesh strainer, run under cold water to cool quickly, drain. Combine the wheat berries with the remaining ingredients in a medium bowl. Serve immediately or cover with plastic wrap and refrigerate up to 8 hours in advance.

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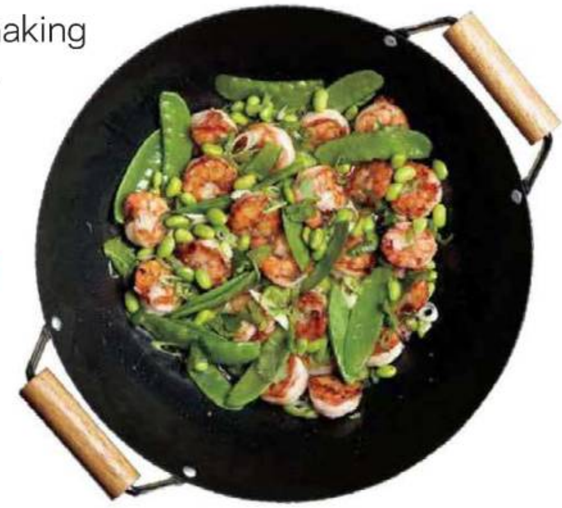
We Hear You...

Our March issue really got things cooking: You've been making **thousands of stir-fries** and more than a few pizzas, too.



You drive me stir-crazy! You have more than delighted me with "11,375 Stir-Fries" [March 2010]. As much of a foodie as I am, as well as a pretty good cook, I have never had much luck with sauces. Thanks to your article, I have cooked three consecutive stir-fries with much success. I will laminate page 75 and add it to my personal cookbook.

Nel Bockelman
Richmond

Where I can get the wok featured in "11,375 Stir-Fries"? I have searched the Internet but without success!

James Moore
McKenzie, TN

You're smart to buy a wok: It distributes heat more evenly and requires less oil than a skillet for stir-frying. We used a 12-inch carbon steel wok ($12.50; pearlriver.com); it's a great choice for home cooks.

I decided to make one of the 11,375 stir-fries featured in your March issue. I chose sweet-and-sour sauce, pork, red bell peppers, onion and edamame. **It was a great way to add lots of nutritious vegetables to our meal.** I hope to make these recipes a regular part of our menu. Thanks for all the great suggestions.

Ruth Fahrbach
Windsor, CT

Thank you, thank you, thank you for March's Ask Ted column. **I am a waitress, and I appreciate the advice Ted gave on not skimping on the tip** when getting a good deal on dinner. Waiters do the same amount of work for a three-course meal, no matter what the cost. We work really hard, and it's nice to get some support.

Jessica Cooke
Indianapolis

Thanks for the 50 Pizzas recipe booklet [March 2010]. **I organized a pizza party with my friends, and we had a blast.** The booklet gave us tons of great inspiration, and everyone loved the new out-of-the-box pizza toppings. I stayed with my favorite, Margherita, but we tried the Fennel-Taleggio, too, and were surprised at how good it turned out.

Bruna DuPre
Oregon, IL

I enjoyed taking your quiz "What Kind of Host Are You?" [March 2010]. I started planning my next dinner party right away, from what I'm going to wear to what I'm going to serve. **Keep the quizzes coming!**

Monica Flores
Laredo, TX

Glad you like the quizzes! You can test your American-food know-how this month with "The Ultimate Road-Food Quiz." See page 136.

I cannot thank you enough for the Almost-Famous Maple-Butter Blondies recipe ["Copy That!" March 2010]. My 22-year-old son has cancer, and **he loves Applebee's blondies.** He is also a huge New Orleans Saints fan. For the Super Bowl, I made him his favorite foods, and I had been struggling to come up with something sweet. Then I opened the magazine and saw the blondie recipe. I surprised him with it, and he was amazed. That—and the Saints winning!—made it a fantastic Super Bowl.

Sam Sullivan
Owasso, OK

I just received my first issue of *Food Network Magazine* and read it cover to cover. Later that day, I walked into my living room to find **my 2½-year-old son, Jace, "reading" your magazine!** I had to grab the camera and capture the moment so that someday, if he follows in my footsteps and becomes a foodie, too, I can show him that he started at a young age.

Hiedi Hunter
Boise, ID

STIR-FRY: CHARLES MASTERS.

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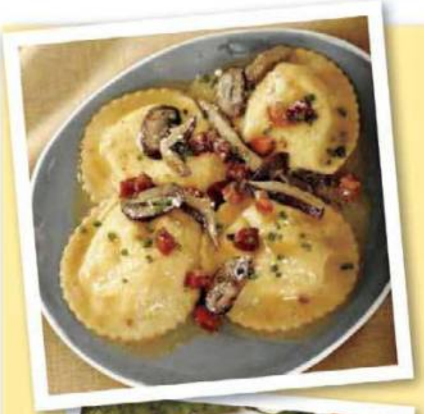

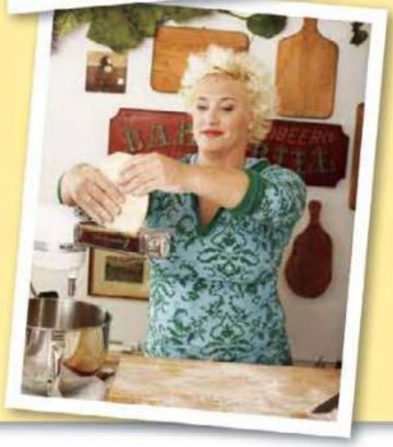

Friday nights are my favorite for trying out new dishes. This past Friday I made Anne Burrell's Ricotta-Taleggio Ravioli With Wild Mushroom Sauce ["Try this at Home," March 2010]. As a person who had never made ravioli, I was a little intimidated. Fortunately, the steps were well written and easy to follow, and the ravioli were absolutely delicious.

Pamela Kowalik
Webster, NY

Coming from a house full of men, **I would love to have made some of the recipes from the *Iron Chef America* dress rehearsal** ["Gentlemen, Start Your Ovens…," March 2010], especially around Super Bowl time. We fans didn't get to see the show, or try out any of the recipes on our own! Next time, you get a 10-yard penalty for not including recipes for such yummy-looking food.

Marge Peckham
Weirton, WV

I feel compelled to reply to Denise Harvey of Auburn, CA [Reader Letters, March 2010], and her concern that your magazine was going political because President Obama was featured in an article. Regardless of one's political beliefs, I don't believe that an article about how food impacts the White House and its inhabitants means the editors are trying to foist any particular political agenda on their readers. **Michelle Obama should be applauded** for the White House garden and her efforts to end childhood obesity in our nation.

Diana Trepesowsky
San Diego

FROM LEFT: DAVID A. LAND (2); KARL JUENGEL/STUDIO D; CON POULOS.

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I made both Aaron McCargo, Jr.'s Steak Fajita Chili and Melissa d'Arabian's White Chili With Quick-Roasted Garlic ["He Made...She Made," January/February 2010], and I can't decide between the two. **They are both winners in my home!**

Amy Jimenez
Merced, CA

I have to tell you that the NFL-themed potato skins ["Super Bowl Special: Potato Skins," January/February 2010] were brilliant. I adore regional food as well as NFL football. (I am a lifelong Cowboys fan, married to a Steelers fan, with family in Cardinals and Bengals territory, too.) **Seeing all the potato skin variations you created to celebrate each football team was amazing.**

Annie Dowling
Fayetteville, AR

I am 11 years old, and I love *Food Network Magazine*. When it comes in the mail I get so excited! My favorite recipe so far is the Mini Peanut Butter Cupcakes ["I Want Candy!" January/February 2010]. I made them and brought them to school, and everyone wanted to taste them.

Ami Rathod
Greenacres, FL

Ina Garten's Maple-Oatmeal Scones ["Flavor in a Pinch," January/February 2010] gave me the most delight I have gotten from your magazine since I subscribed. They are to die for with coffee. My obsession with maple scones and coffee began seven years ago in a coffee shop, and I have been trying to find a fitting recipe ever since. Well, this is it! **Thank you, Ina.**

Lynette King
Medical Lake, WA

I recently made the Balsamic-Glazed Squash ["6 Easy Sides," Weeknight Cooking, January/February 2010] for the first time. It was amazing! The caramelized shallots along with the crunch from the hazelnuts really make the dish. I almost ate the whole thing at once. **This is my new go-to vegetable.**

Carsin Dushek
Madison, WI

I gave my dad a subscription to *Food Network Magazine* recently. **It was the best gift ever!** Not only was my dad psyched, but since I am only 14 years old, I get the benefit of eating all the delicious recipes you print.

Jack Palzer
St. Johns, FL

We want to know what you think:
Go to foodnetwork.com/magazine and click on Write to Us! Or e-mail us at fnmeditor@hearst.com.

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You Asked...

Food Network stars answer your burning questions.

Bobby and Jamie, I love watching you both cook with your mom. What was your favorite recipe to make with her when you were little?

Jan Messali
San Diego

I started out learning to cook breakfast, so I enjoyed that. I remember Mom teaching me how to cook the most wonderful pancakes, French toast and scrambled eggs.

—Bobby Deen

I'm pushing the boundary of a recipe here, but Mom actually made play dough at home! I thought she was magic—and still do.

—Jamie Deen

Paula, you fry a lot of different foods on your show. Can you store oil and reuse it? If so, how should I do this and how long will it keep?

Maureen DiSanto
Sun City Center, FL

Yes, you can store and reuse oil used for frying. Pour it into a container with a tight lid. Keeping oil in the refrigerator will help it last longer. One sniff and you'll know if it's still good to use.

—Paula Deen

Bobby, do you have a specific type of wood you like to use when you are smoking on a grill?

Ken McCarthy
North Olmsted, OH

I like to use either apple, cherry or mesquite wood chips: I use applewood for pork, cherrywood for fish and mesquite for beef.

—Bobby Flay

Aida, why do some recipes call for heating oil in a skillet before browning meat? Isn't the fat in the meat sufficient for browning?

Melissa Freed
St. Louis

Good meat usually has enough marbling to make it tender and flavorful, but the fat won't necessarily keep the meat from sticking to the pan. Don't skip the oil: It not only prevents sticking but also ensures that every last bit of meat gets a good browning, which helps boost the flavor.

—Aida Mollenkamp

Pat and Gina, what do you do for fun when you aren't cooking or working on your show?

Lisa Lawson
Southfield, MI

When we're not working, which is quite rare these days, we like to spend time with our two girls or we try to catch up on our movie watching. (We're always behind.) We also enjoy checking out new restaurants and clubs in Memphis.

—Pat and Gina Neely

Bobby uses three kinds of wood chips to add flavor on the grill.

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.

WOOD CHIPS: CHARLES MASTERS; DEEN: MIKI DUISTERHOF; FLAY: BUFF STRICKLAND.

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10 THINGS You Need to Know THIS MONTH

1

Just in time for Mother's Day: floral beer.

Give Mom a cold one this year. Craft brewers are infusing beer with fragrant, edible flowers.

—JESSE L. YORK

Chamomile
Tart **Cuvée des Fleurs** beer, from Long Island's Southampton brewery, might as well be made in a meadow: It's infused with a blend of chamomile, rose hips, marigold and lavender. *$12 for 750 ml; southamptonpublickhouse.com*

Heather
Scotland's Williams Bros. Brewing Co. is celebrating its 20th birthday with a special edition of its **Fraoch Ale** (*fraoch* is Scottish Gaelic for "heather"). Brewers add fresh heather flowers to boiling malt to give the beer a spicy, herbal flavor. *$16 for 750 ml; fraoch.com*

Chrysanthemums
Chateau Jiahu, a sweet, complex brew from Delaware's Dogfish Head brewery, is a reinterpretation of a 9,000-year-old beverage from China, made with mum buds and wildflower honey. *$12 for 750 ml; dogfish.com*

PHOTO: CHARLES MASTERS; STYLING: VIVIAN LUI.

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2 You can be a dirt connoisseur.

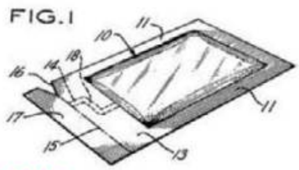
Most tasting rooms in Northern California involve wine, but at Laura Parker's Taste of Place events in the Bay Area, you'll find yourself with a glass full of dirt. The idea is to sniff soil from local farms, then eat veggies grown in the same stuff so you can **see how the aromas in the dirt affect the flavor of the food.** Soil from Philo Apple Farm in California's Anderson Valley, for example, has hints of olive, according to Parker's tasting notes, and there's an "underlying presence of cream" in dirt from T&D Willey Farms in Madera, CA. The free tastings take place at a "soil bar" during Parker's art shows, including one currently running through the end of May at San Francisco's Intersection for the Arts. For a tasting schedule and location, visit *lauraparkerstudio.com.*

3 We're throwing away almost as much food as we're eating: **Americans waste the equivalent of 1,400 calories of uneaten food per person per day,** according to a new study.

SOURCE: *PLoS ONE*

4 It's about time for a new condiment packet.

FIG.1



1955: Inventors Yale Kaplan and Harold M. Ross patent their squeezable Dispensing Containers for Liquids, paving the way for ketchup packets.

1960: Smucker's introduces single-serve packs of jams and jellies, intended for spreading, not squeezing.

1968: Heinz begins selling its ketchup in packets. Today, the company ships 11 billion packets per year.

1983: McDonald's introduces Chicken McNuggets, which come with dipping sauces served in round containers.

2010: Heinz rolls out the Dip & Squeeze ketchup package, which holds three times as much ketchup as the old packet and sports a dual-function lid. It's being tested in the Midwest and the Southeast and will be available nationwide by the end of the year.

GLASS: JEFF WESTBROOK/STUDIO D; BBQ SAUCE: STUART TYSON/STUDIO D; PATENT ILLUSTRATION: AS FOUND IN PATENT 2,007,581; SMUCKER'S: THE J.M. SMUCKER COMPANY; HEINZ: H.J. HEINZ COMPANY (2). ILLUSTRATION: DOROTHY CURY.

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5 Next time you take your kids to the movies, you'll have to shield their eyes from more than just monsters: A new study finds that **sugar-sweetened drinks account for 55% of all product placement in movies rated PG and PG-13.**

SOURCE: *PEDIATRICS*

6 Lollipops are the new after-dinner mint.

Some fancy restaurants are treating customers like kids—in a good way: They're handing out savory-sweet suckers after dinner. At Chicago's **Tru** (*676 N. St. Clair St.; trurestaurant.com*), diners select complimentary lollipops in flavors like ginger (below, right) and violet from a candy trolley that's rolled right to the table. In Healdsburg, CA, executive pastry chef Roy Shvartzapel of **Cyrus** (*29 North St.; cyrusrestaurant.com*) gives out purple basil–vanilla lollipops after dessert (left). And in Las Vegas, **Restaurant Guy Savoy** (*3570 Las Vegas Blvd. S.; 877-346-4642*) in Caesars Palace gives out pops that reflect the eatery's two-Michelin-star status: Flavors include three-pepper and fennel (center), and Chartreuse, infused with the French liqueur. —ERIN PHRANER

7 There's a good excuse to upgrade your refrigerator.

Let's hear it for simplicity: The new no-nonsense **Whirlpool Resource Saver Top Mount Refrigerator** (*$800; whirlpool.com*) uses less energy than a 40-watt lightbulb and will save you up to $100 on your annual power bill compared with older fridges. The freezer's on top for better efficiency, and frills like ice dispensers are gone. If you have two refrigerators, keep your second one in a chillier spot: For every 10 degrees cooler the room temperature is, you'll save an extra $70 a year on electricity.

This stripped-down fridge is super efficient!

LOLLIPOPS: JEFF WESTBROOK/STUDIO D. ILLUSTRATION: DOROTHY CURY.

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8 Women grow better tomatoes than men.

In a recent experiment, Britain's Royal Horticultural Society found that **tomato plants grew up to two inches higher when women talked to them,** compared with plants chatted to by men.

See how to grow the ultimate food lover's garden on page 51.

10 Microwaves are shrinking.

The mini fridge has a new buddy: The new 600-watt **iWavecube** microwave is less than one cubic foot—best we can tell, it's the smallest microwave ever. With controls on top and a decreased power supply, the appliance's weight is a little more than 12 pounds. Less power means more heating time, but the machine is great for small jobs, like warming up lunch or coffee at the office. Coming soon: a tiny toaster oven. *$99; iwavecube.com*

9 Cocktail bitters are all the rage.

Exotic bitters (those potent cocktail flavoring agents made with aromatic roots, bark and herbs) are key ingredients at trendy bars, and now they're on the market for home bartenders, too. Good news, considering this year's worldwide shortage of everyone's go-to brand, Angostura.

Stirrings
Unlike most high-proof bitters, these blood-orange ones are alcohol-free, so you can add a few drops to seltzer or a nonalcoholic cranberry tonic. *$5 for 12 ounces; stirrings.com*

Regans' No. 6
Cocktail historian and renowned barman Gary Regan helped create these orange bitters. Known brands like Fee Brothers and Angostura also make orange bitters, but Regans' have an extra dose of spicy cinnamon and clove. Use them in margaritas and gimlets. *$4.50 for 5 ounces; buffalotrace.com*

The Bitter Truth
Finally for sale in the United States, these prized German bitters are available in out-there flavors like celery (perfect for Bloody Marys) and chocolate mole (great in old-fashioneds). *$18 for about 5 ounces; the-bitter-truth.com*

Urban Moonshine
Try these maple-flavor bitters from Vermont in a bourbon or rye drink. The eyedropper-style bottle makes it easy to add precisely two dashes—great for novices. *$11 for 2 ounces; urbanmoonshine.com*

MICROWAVE AND BITTERS: JEFF WESTBROOK/STUDIO D; TOMATO: RANPLETT/ISTOCKPHOTO.

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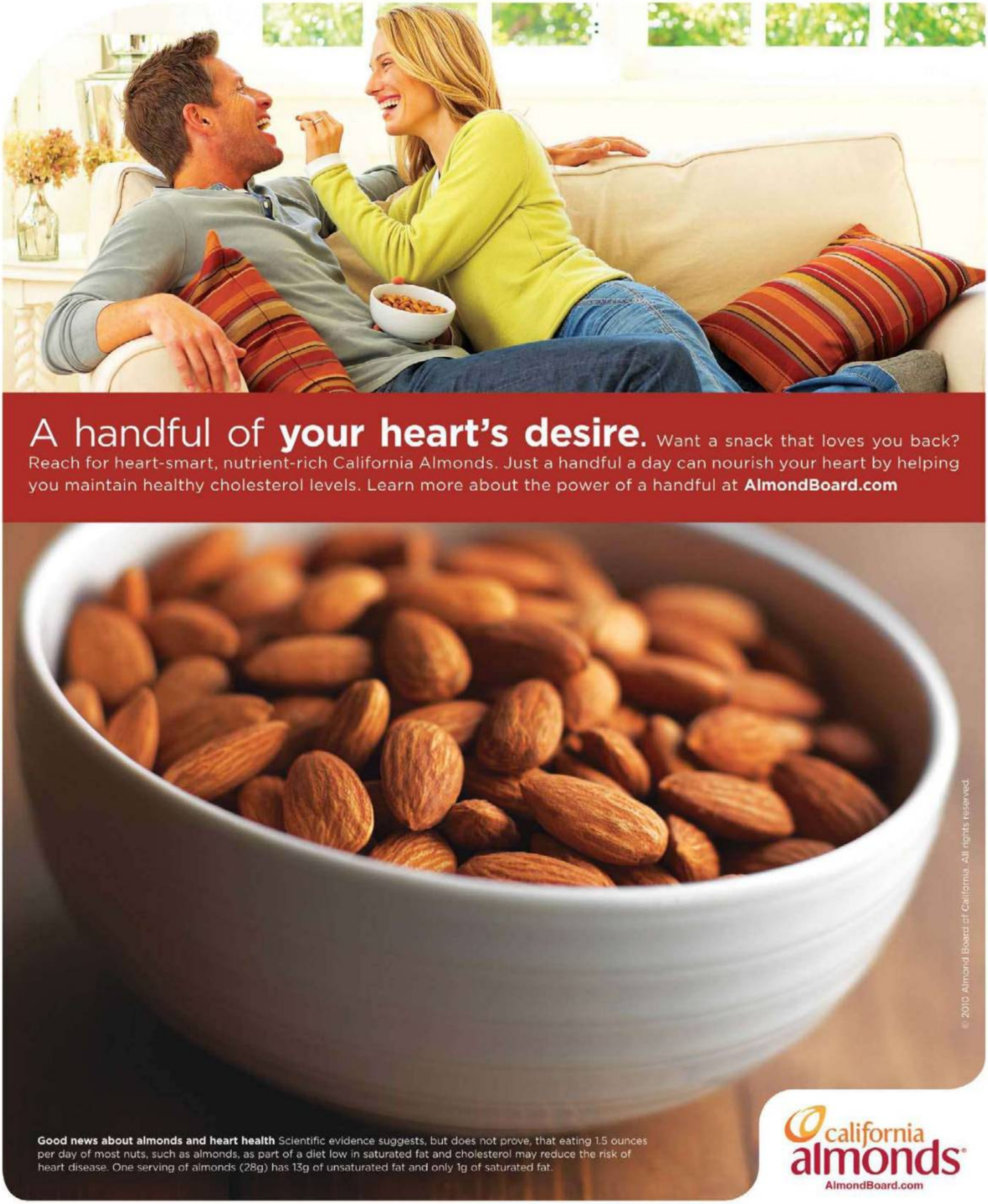

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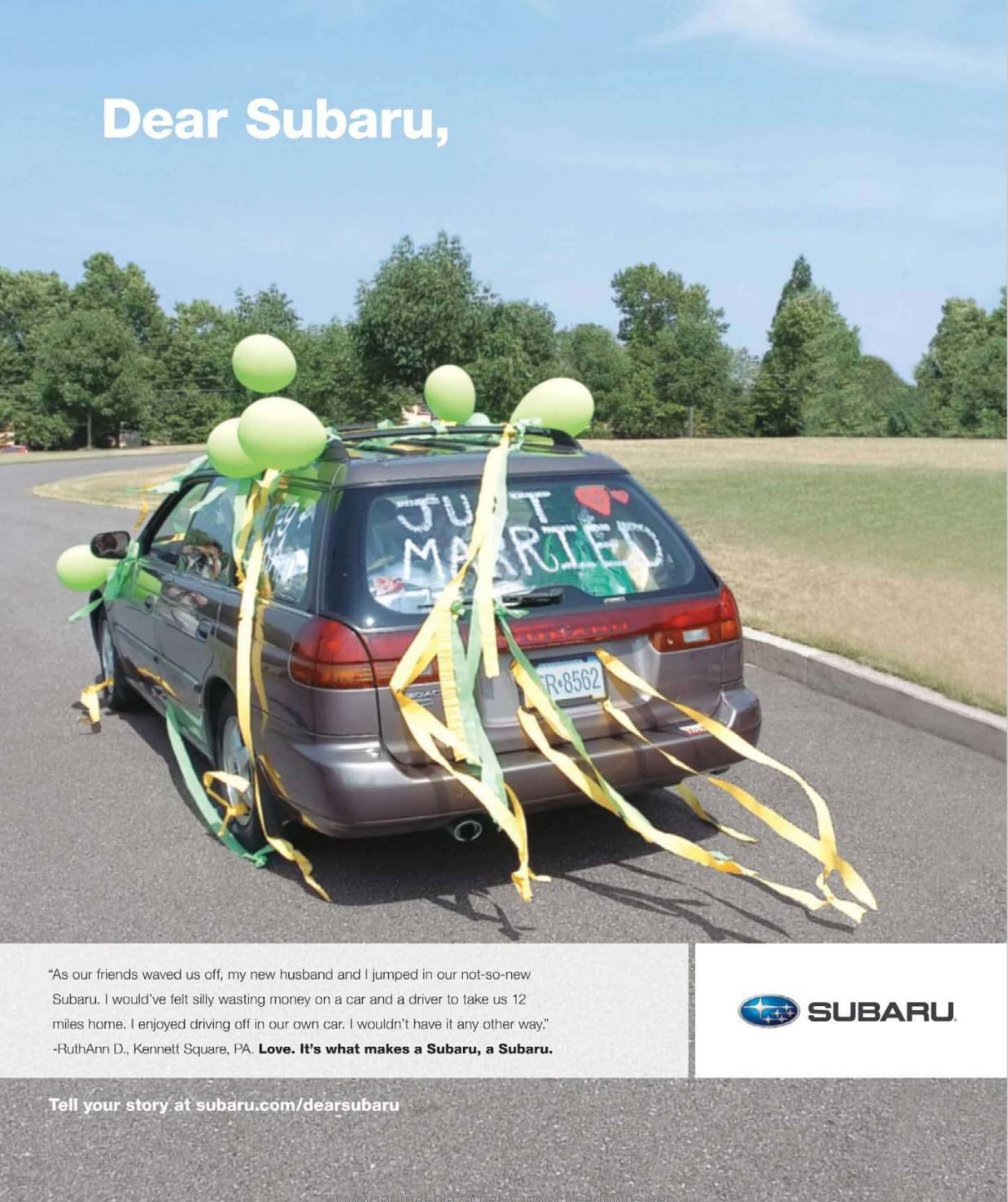

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In the Know

Find some excuses to **eat more cheese.** Then, tour Ellie Krieger's kitchen and plant a garden based on your favorite dishes.

The Cheese Stands Alone

Next time you see these cheeses on a platter, eat up: Scientists have discovered some promising new health benefits.

Cheddar
Cheddar makes your mouth water, literally: A one-ounce serving has enough saliva-stimulating calcium, protein and phosphorus to neutralize tooth-damaging acids after a meal. And, according to a recent article from *The Journal of Contemporary Dental Practice*, cheddar strengthens enamel, too.

Gruyère
If you're concerned about salt intake, grab a hunk of this alpine cheese. Swiss cheese makers use cultures that produce balanced, not-too-bitter cheese, so they don't have to add much salt during the process. By comparison, American and blue cheeses have nearly 400 percent more sodium per ounce.

Pecorino Romano
This full-flavored Italian cheese is made from the milk of grass-fed sheep, which gives it higher-than-normal levels of conjugated linoleic acid, which, according to recent studies, helps reduce fat, suppress diabetes and inhibit cardiovascular disease.

PHOTO: CHARLES MASTERS; FOOD STYLING: VIVIAN LUI.

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Ask Ellie

Dietitian and *Healthy Appetite* host **Ellie Krieger** answers your nutrition questions and cuts the sugar from a classic cookie.

Q: How can I cut back on the oil I use while cooking?
Lisa Stanicar, Pittsburgh

A: All fat—whether it's oil, butter or lard—has more than 100 calories per tablespoon, so cutting back, even on oils that are good for you, is a smart idea. You need only 2 teaspoons of oil to sauté an onion and some garlic (much less than what most recipes call for). Use nonstick skillets so you won't need to add extra fat. And for vinaigrette dressings, cut the oil in half and substitute an equal amount of fruit juice (like lemon, orange or pomegranate), or vegetable or chicken broth.

Q: I've been hearing about the benefits of sprouted grains and beans. But how do I cook with them?
Mallory Sanders, Tumwater, WA

A: Whole grains, beans and nuts are essentially seeds, so when they are in a warm, moist environment, they sprout. Sprouting activates enzymes that make the starch easier to digest and the vitamins, minerals and proteins easier for our bodies to use. Because whole grains, nuts and beans are already packed with nutrition, sprouted varieties provide only a marginal additional benefit, but they are good for a change of pace—just toss them into salads or stir-fries. You can find them at many health-food stores and farmers' markets.

Q

Can low-sugar cookies still be tasty?

Help! My husband is diabetic, but he loves cookies. Can you suggest a recipe for his favorite, oatmeal raisin?
Ethel Caldwell, Spring Hill, FL

A: As a bit of a cookie monster myself, I am thrilled to share this recipe with you. These cookies are soft, chewy and sweet but have about half the sugars and saturated fat, fewer total carbs, and more protein and fiber than a traditional recipe. That means they cause less of a spike in blood sugar and are better for your heart. Remember, though: They are still cookies, so don't gobble them up all at once!

HONEY OATMEAL-RAISIN COOKIES

ACTIVE: 25 min | TOTAL: 40 min | MAKES: about 30 cookies

- Cooking spray
- 2 tablespoons unsalted butter, melted
- ¼ cup canola oil
- ½ cup honey
- 1 large egg
- ¼ cup smooth unsalted almond butter
- ½ teaspoon vanilla extract
- ¼ cup nonfat dry milk
- 1 cup whole-wheat pastry flour (or ½ cup each all-purpose and whole-wheat flour)
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1¾ cups rolled oats
- ½ cup raisins

1. Preheat the oven to 350°. Mist 2 baking sheets with cooking spray. Beat the butter, canola oil, honey, egg, almond butter and vanilla extract in a large bowl with a mixer until combined.

2. In another bowl, whisk the dry milk, flour, baking soda, cinnamon and salt. Add the flour mixture to the butter mixture and stir to combine. Stir in the oats and raisins.

3. Scoop tablespoonfuls of batter about 2 inches apart onto the prepared baking sheets. Bake until golden, about 12 minutes. Let the cookies cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Store in a loosely covered container for up to 3 days.

Per cookie: **Calories** 100; **Fat** 5 g (**Saturated** 1 g); **Cholesterol** 10 mg; **Sodium** 45 mg; **Carbohydrate** 13 g; **Fiber** 1 g; **Protein** 2 g

FOOD PHOTO: ANDREW MCCAUL; FOOD STYLING: ANNE DISRUDE.

Click! Send your healthy-eating questions to Ellie at **foodnetwork.com/magazine.**

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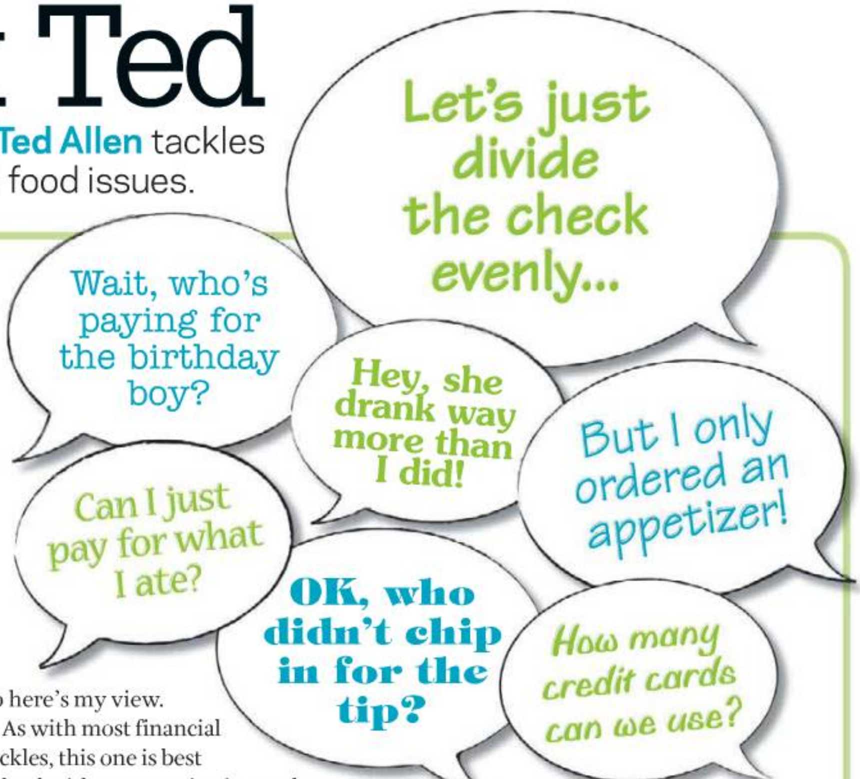
Ask Ted

Chopped host **Ted Allen** tackles today's hottest food issues.



Q

How do you handle the check at those awkward group dinners?

A: Every May, when my birthday rolls around and it's time for another group birthday dinner, I'm reminded of a guy who worked for my uncle for more than 20 years. His name was something like Ned, or Walt, or Cleve, but nobody remembers. That's because he was always, and forever shall be, called Short Arms, a nickname derived from his unwillingness—or, as the name more kindly suggests, his inability—to reach his wallet when the check hit the table.

Now, it's one thing if such a disability truly prevents you from getting to your cash. But few of us have that excuse. More people just seem to forget where they put their money at the end of the meal, fumbling through pockets until somebody else's credit card appears. (And then there are those rare friends who insist on *always* paying, which is better than weaseling out but not ideal, either.)

Why so much confusion when we're called to finance a group affair? I checked my etiquette library, from Letitia Baldrige to Emily Post, and found surprisingly little on the subject.

So here's my view.

As with most financial pickles, this one is best solved with communication and planning: Know who's going, how pricey the restaurant is, whether it's cash only and if you can bring wine (a great way to reduce the bill). Get cash—big bills and small change—before you go, because it's awkward to ask waiters to split a check

If I get a house salad and my friend gets lobster, is it OK for me to pay less?

among 17 credit cards. And make sure you invite at least one non–liberal arts major who can calculate a tip.

But what of the age-old questions?

If I get a house salad and my friend gets caviar-crusted lobster sprinkled with champagne, is it OK for me to pay less? Of course, if the difference is truly that significant. But if everyone orders similar fare, please don't bother. Over the long haul, these things work out.

Should I try to get the best of the group by ordering that golden crustacean, hoping the others will subsidize my gluttony? Sure; just be ready to be known forever as Lobster Jerk. And don't expect more invitations.

And can I just let the guy who always wants to pick up the check pay for dinner? Refusing to ever let others contribute suggests an unseemly need to be in control and be the big shot (exception: when the company is paying, of course). But if someone insists on paying, don't fight it. Make an honest effort to chip in, and if your friend pushes your money away, don't make a scene. Offer to pay the tip, or just secure a promise that you'll be allowed to pay next time. Then give up. And say thank you.

Back to my birthday: If my partner and I announce a celebratory dinner this year and make the arrangements, we'll pay the bill (in fact, we usually arrange it in advance and slip our card to the waiter when we walk in). On the other hand, if a friend arranges a group meal, it seems to me that everybody should pay, except me. Right? Man, I'm trying to reach that wallet—really, I am, but that back pocket is soooo far away....

Click! Send your food and restaurant questions to Ted at **foodnetwork.com/magazine.**

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Star Kitchen

Healthy Appetite host **Ellie Krieger** shows us her New York City apartment kitchen—and tells us how she keeps things light at home.

PHOTOGRAPH BY **DAVID A. LAND**

We can all feel better knowing that Ellie Krieger, a registered dietitian and Food Network's resident health nut, has a candy stash in her kitchen. But she doesn't exactly put it on display. She hides the sweets in a cabinet above the fridge—part of her strategy for a healthy kitchen. "Put the food that's best for you at arm's reach, and make the less healthy food harder to get," she says. Her husband, Thom, and their 7-year-old daughter, Bella, live by the rules: Snacks are limited to a few per day and are balanced with long walks, bike rides and skating at two nearby parks on New York City's Upper West Side. Though her kitchen is on the smaller side, it's large by city standards. "I've cooked in much smaller kitchens!" Ellie says. "When I was in college, I had an illegal hot plate and a toaster oven. I loved making lasagna in my dorm room. You don't need a huge gourmet kitchen to make great food."

NO-FRILLS APPLIANCES

While many chefs rig up their home kitchens with industrial appliances, Ellie opted for a simple fridge and microwave, and a basic four-burner stove, similar to the one she uses in her off-site test kitchen. "I didn't want one with a gazillion-BTU burner," she says. "I like to test recipes on a regular range because that's what most people cook on."

LOW-FAT FRYER

Wait, a deep fryer in this house? Not exactly. Ellie, a self-described french-fry fiend, swears by her T-fal ActiFry *($300; t-falusa .com for stores)*, which uses one tablespoon of oil to make four servings of fries. "Fries are my weakness!" she says.

Turn the page to find out Ellie's favorite wine.

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HIDDEN TREATS

Ellie believes no food should be taboo, not even candy. Her daughter gets a "sugar allowance" of three servings daily, which she can spend on portion-controlled treats like mini Tootsie Rolls, stored up here.

NATURE'S CANDY BOWL

To get her daughter to actually reach for healthy snacks, Ellie keeps fresh fruit washed, ready to eat and right at Bella's eye level: "She will sit at the counter doing her homework and say, 'Mom, can I have a kiwi?' I love hearing that!"

Ellie's sister, Rachelle, painted this for her!

HAIR AND MAKEUP: NICOLE BRYL.

Turn the page to get Ellie's look.

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Get the Look

Pick up some of Ellie's finds for your own kitchen.

Several years ago Ellie's good friend and workout partner Sally Connell moved to California to start a vineyard. Today Sally grows the grapes for one of Ellie's favorite wines, **2008 Connell Vineyard Syrah Bennett Valley.** "It's just fantastic," she says. *$20; sandlerwine.com*

Ellie's counters are filled with mementos from family vacations. She got this **silver fig** at a restaurant in Sonoma, CA. "We had a fabulous meal," she says. "Whenever I see the fig it brings me back there." *$32; thegirlandthefig.com*

Ellie found her handcrafted pendant lamps at a specialty lighting store in New York City. "I wanted my lights to be inviting and refined but not cold," she says. This look-alike **Vela pendant lamp** gives off an equally warm glow. *$59, Tiella; lowes.com*

Polished granite won't stain or scratch, making it a great choice for a **serving board.** Ellie uses hers to prep and serve a variety of healthy snacks, like cheese and vegetables. *$55; servegranite.com*

Fruit looks extra tempting in Ellie's hand-thrown ceramic **Belmont Bowl.** *$125; simonpearce.com*

Ellie loves oversize tiles because they're easy to clean. These 6.5-inch **Ivetrai tiles** look a lot like hers. *$9.25 per square foot, Eco Ceramica; buytile.com*

BEN GOLDSTEIN/STUDIO D.

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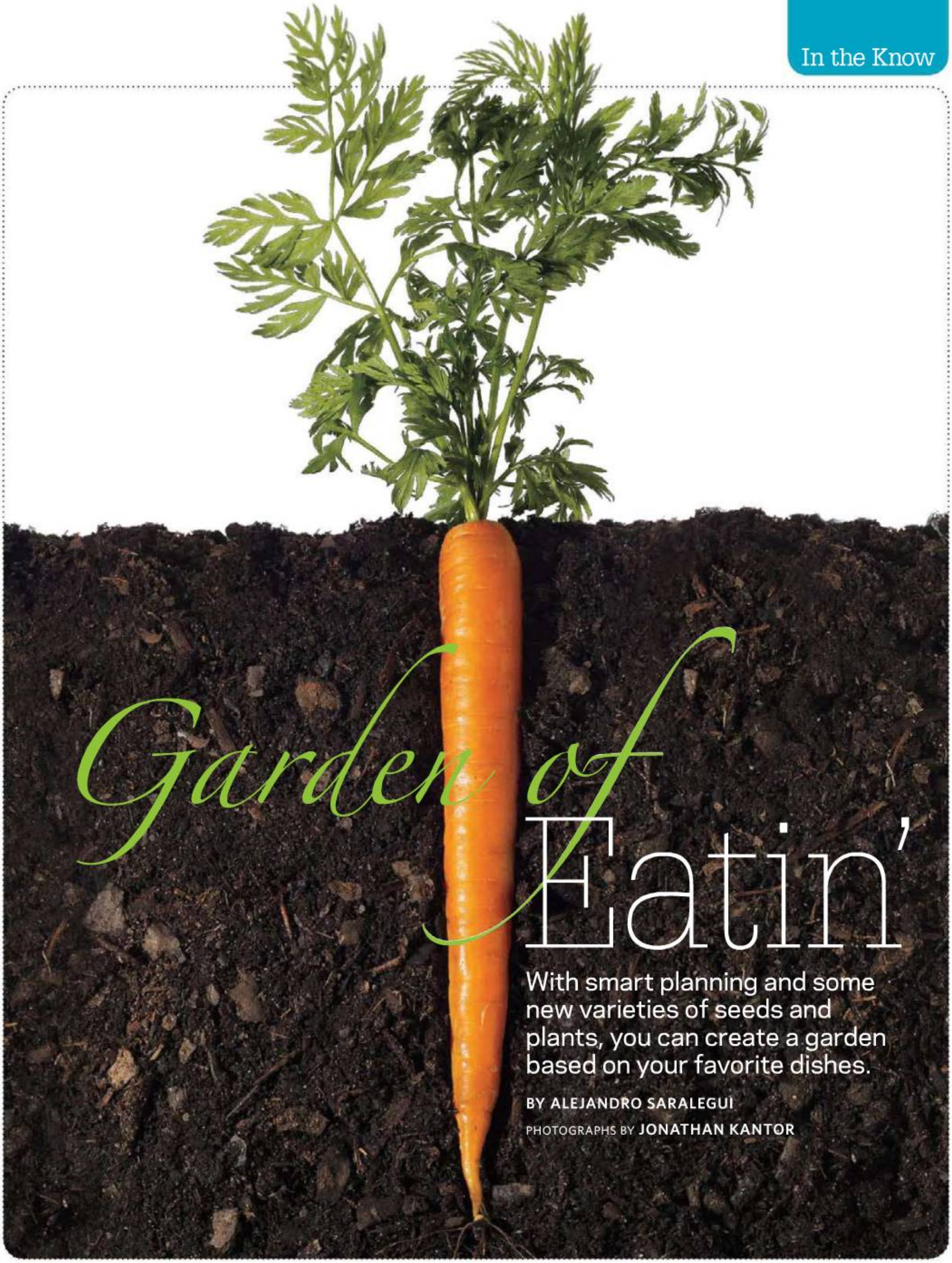

Garden of Eatin'

With smart planning and some new varieties of seeds and plants, you can create a garden based on your favorite dishes.

BY ALEJANDRO SARALEGUI

PHOTOGRAPHS BY JONATHAN KANTOR

FOOD STYLING: BRETT KURZWEIL.

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Grow your own...

Tacos

Create a Tex-Mex condiment bar.

lettuce

Plant **romaine,** which is nice and crunchy in tacos and surprisingly easy to grow. Just position the lettuce near tomatoes or other tall-growing plants to provide some shade and to keep the leaves from wilting in warm weather. And be sure to keep the soil evenly moist.

chiles

Jalapeños are a gardener's delight: Given full sun, a single pepper plant will produce a bumper crop. They don't need a lot of space; they tend to grow in small, tightly knit formations. If you plant hotter **habaneros,** wear gardening gloves when tending and picking: The oils can burn your skin and eyes—ruining a perfectly nice day in the garden.

cilantro

Slow Bolt cilantro withstands heat better than typical cilantro. The herb grows quickly from seed and goes to seed just as fast—about three weeks. It won't last long under a hot summer sun, so sow a few seeds or plants each week.

tomatillos

Sweet green tomatillos are great for salsa verde: Broil a few, chop, and mix with onions, garlic, adobo sauce and cilantro. You'll know they're ready to harvest when the papery husks split open.

Unless noted, all plants need 6 to 8 hours of sun each day and a thorough watering every 3 to 4 days.

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Grow your own... *Pizza*

Finish a homemade pizza with toppings straight from your backyard.

chives

Once planted, chives return year after year, so you'll always have some to sprinkle on pizza come summer. **Garlic chives** add nice, subtle garlic flavor. The plant's white flowers are also edible.

basil

The newer compact basil **Summerlong** doesn't get as leggy as the traditional Genovese variety. Snip off any flower buds before they bloom to keep the leaves tender.

tomatoes

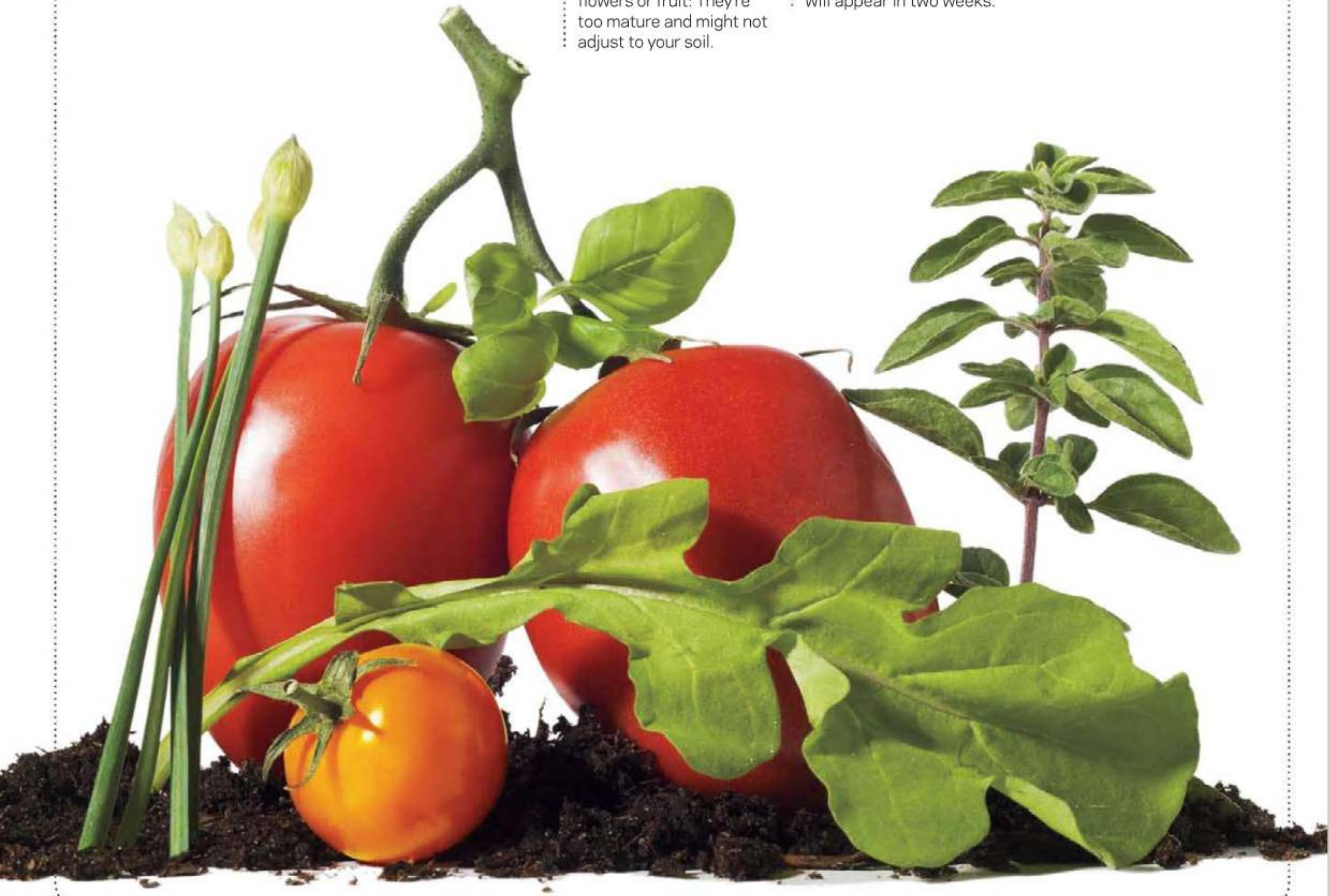
Grow **romas** instead of the classic beefsteak variety: They're sweeter and better for making tomato sauce. And plant some **Sun Gold cherry tomatoes,** too. They'll add color to your garden—and your pizza. Avoid buying plants that already have flowers or fruit: They're too mature and might not adjust to your soil.

arugula

Plant the **Sylvetta** variety, which has extra-peppery flavor. Like all arugula, it grows easily from seed; the first batch will be ready to harvest in about 35 days. Don't waste time picking it leaf by leaf—cut off the top two-thirds of the plant, and new leaves will appear in two weeks.

oregano

Try the spicier **Greek** type: It thrives in a dry, sunny location. The plants will keep growing until the first frost and sometimes even into winter. One or two plants will produce more than enough herbs for the season.



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Grow your own...

Stir-Fry

Homegrown ingredients will make your wok really sizzle.

bok choy

Plant **baby bok choy,** which grows quickly and has tender, sweet leaves that are tasty in a stir-fry. Bok choy is best grown from seed. Weed out seedlings that are maturing slowly to help the others sprout faster. Each seed will yield one bunch.

eggplants

Japanese eggplants are virtually seedless and ripen a bit faster than the classic Italian variety. They're also less bitter, so you can throw them right into the wok without salting them first. They need a full season to grow; speed things up by skipping the seeds and starting with a well-formed plant.

onions

Tender **scallions** are easy to grow and are ideal for quick-cooking methods like a stir-fry. You'll get only one scallion per plant or seed, so after you pick one, immediately cut off the white root end and set it back into moist soil: It'll regenerate within three weeks.

peas

Plant **sugar snap peas** rather than traditional snow peas: Even after sugar snap peas are cooked, they retain a satisfying crunch, and they're less stringy and papery than snow peas. Sugar snap peas grow to amazing heights, so outfit your plot with a six-foot-tall bamboo stake.

bell peppers

Red, orange and yellow bell peppers are sweeter than the usual green variety. And they're a relative bargain: At the grocery store, brightly colored bell peppers are often much more expensive. Like eggplants, bell peppers take all summer to mature. To jump-start the process, avoid seeds and purchase small plants.

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Grow your own... Cocktails

Mix up summer drinks with these fresh herbs and veggies.

celery

Try **Tall Utah celery,** which grows easily in planters and will taste great in a Bloody Mary. Harvest just the outer stalks at first; the inner stalks will continue to ripen and will be ready to pick within 14 days.

lavender

Hearty **Hidcote and Munstead lavenders** are well suited for containers. Muddle 1 to 2 tablespoons of lavender and mix an aromatic drink with vodka, elderflower liqueur and a splash of lemon juice (be sure to double-strain). Lavender needs no love—you can use poor soil, forget the fertilizer and skip the water, and it will still thrive and bloom twice a season.

cucumbers

Marketmore cucumbers make a refreshing, slightly sweet addition to summer drinks; muddle one into a gin and tonic, or simply drop a few slices into ice water. Cucumber plants are prolific producers. Start just one in a whiskey barrel with a trellis, and you'll have plenty of cukes all summer.

lemon verbena

Add fragrant **lemon verbena** leaves to simple syrup, or rub one or two around the rim of a cocktail glass for a burst of flavor. Pick lemon verbena leaves in the morning, when they have the highest concentration of oil and are the most flavorful. Water the plant well, and it will grow until the first frost. Hang-dry extra sprigs to use throughout winter.

mint

Spearmint is ideal for mojitos; it's not candy-sweet like peppermint. Try adding whole leaves to pitchers of iced tea or muddling them in individual glasses for a more intense flavor. It's fast growing, so it's best confined to containers. A 12-inch-wide planter of mint will yield a generous bunch every week.

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Grow your own... Snacks

Preserve your produce at the end of summer and nibble on pickles all winter.

dill

Fernleaf dill plants are more compact than the grocery store variety and last longer into the growing season. Keep dill separated from other herbs, especially fennel; it tends to cross-pollinate, resulting in wacky hybrids.

carrots

Scarlet Nantes carrots are sweet from top to tip and have barely any core, so they're ideal for pickling. They grow to about six inches; to get uniform-size carrots, sow seeds in a tightly packed line. Once the seeds sprout, weed out the stragglers, leaving one carrot every five inches.

green beans

Haricots verts, the skinny French green beans, fit perfectly into standard canning jars. Wait until evening temperatures are solidly in the 60s before sowing these seeds, which won't withstand cold nights. Once it's hot out, the beans grow quickly.

cucumbers

Versatile medium-size **Kirby cucumbers** are great in most dill or bread-and-butter pickle recipes. Pick cucumbers during chilly morning hours (hence the saying "cool as a cucumber"), and make sure to harvest when they're uniformly green, before they turn yellow on the vine.

green tomatoes

Evergreen tomatoes are medium size, firm and considered to be the best-tasting green tomato around. They're also delicious fried or on a sandwich. As with all tomato plants, you should use a six-foot wooden stake for support.

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Grow your own... Desserts

Find all your sweet fixings right out back.

roses

Use **Tradescant red rose** petals to make homemade rose water and give desserts a subtle floral flavor and a pink color. Make sure to purchase a fully grown bush and toss a banana peel into the bottom of the planting hole; it'll act as a fertilizer. Rose petals and leaves don't like to be wet, so water the plant at ground level only.

raspberries

Try the thornless **Canby** variety. Buy and plant a fully grown bush, clear four feet of space around it and you'll enjoy years of raspberry harvests. The first summer's yield will be just enough to use as a garnish, but the following year, the bush will produce enough berries for a pie. You'll know the raspberries are ready to pick when they come off the stem easily; if you have to tug at the berry, it's not ripe.

strawberries

Small strawberry plants quickly start producing fruit early in summer. Try a non-runner type, like **alpines,** which won't take over your garden floor. Use straw or pine needles as mulch to keep berries off the soil.

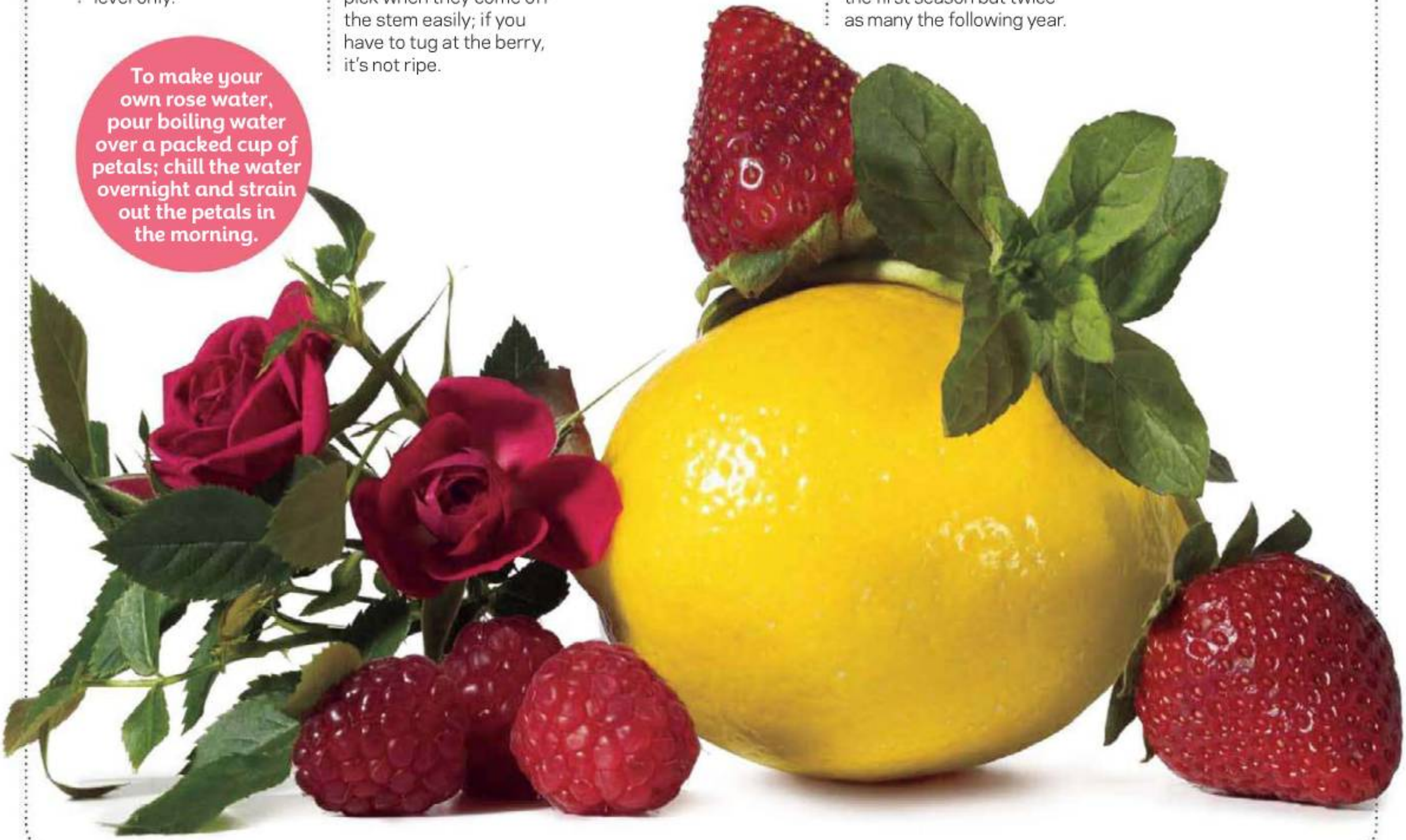
lemons

Meyer lemons taste like a cross between an orange and a lemon, so they're less acidic and good for sorbets or lemon curd. **Dwarf Meyer lemon trees** can be grown in a 12-inch-wide container. Bring the tree inside during winter, and its fragrant flowers will continue to bloom. Be patient: The trees yield only about three lemons the first season but twice as many the following year.

mint

Plant **chocolate mint**—it's unbeatable in mint ice cream. Mint isn't picky; it will grow in sun or shade, as long as the soil is moist. It's also an aggressive herb, so keep it in check with regular pruning.

To make your own rose water, pour boiling water over a packed cup of petals; chill the water overnight and strain out the petals in the morning.



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Gear Up

Get your garden started with some fun new tools.

1. This 25-foot **garden hose** is kink-resistant, so it'll never get tied up in knots. *$42; alicesupplyco.com*

2. You can customize the names on these **Vintage Silverware Garden Markers** to match whatever you're growing. *$8 each; monkeysalwayslookshop.com*

3. After a day in the garden, just shake the dirt off these Liberty of London for Target **gloves** and give them a quick rinse. *$7; Target stores*

4. This **Teapot Watering Can** is slightly smaller than a real kettle, perfect for tending to windowsill herbs. *$8, Kikkerland; greenergrassdesign.com*

5. Squeeze into small spaces between stems with the help of the mini blades on these **garden scissors.** *$13 each, Dramm; nybgshop.org*

6. The egglike **Campy Planter** has tiny drainage holes and a built-in saucer, so you'll know if you're overwatering your herbs. *$76; perchceramics.com*

BEN GOLDSTEIN/STUDIO D.

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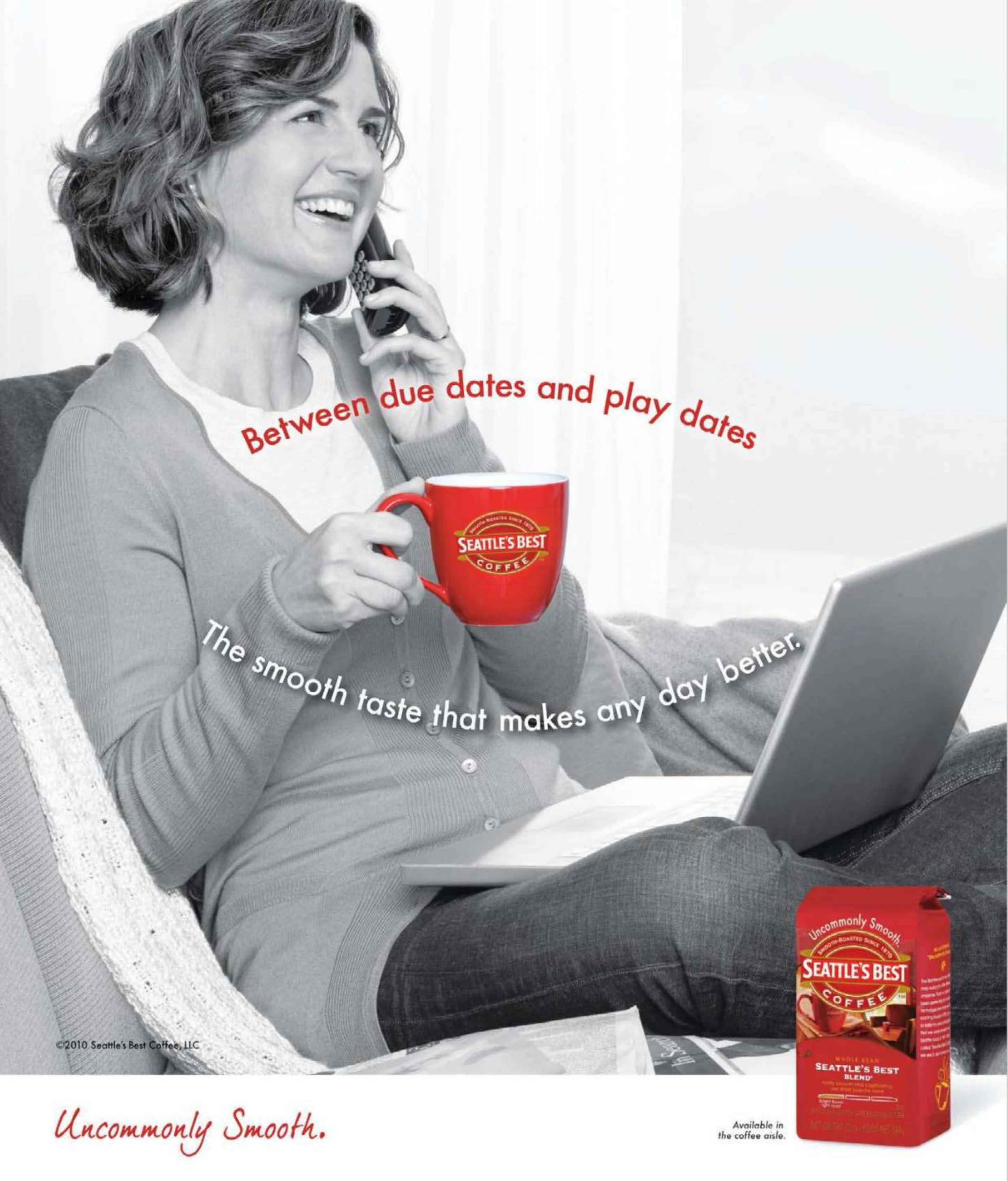

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Fun Cooking

Check out a **cool new cake pan.** Then, judge a grilled-cheese cook-off and put a bag of chips to new use.

A Nutty Idea

Take another look at this sandwich: It's actually a cake. The silicone **Cakewich pan** *($24; perpetualkid.com)* turns out a cake shaped like a big chunk of bread. Yellow cake mix works perfectly for pulling off a PB&J. The edges of the cake brown to resemble crust, and you can just cut it in half to form two slices. We slathered peanut butter icing and jelly in between, but you could also use chocolate batter to make fake pumpernickel slices, then spread cream cheese frosting in the middle.

PHOTOS: CHARLES MASTERS; FOOD STYLING: VIVIAN LUI.

Cake from this pan looks just like bread!

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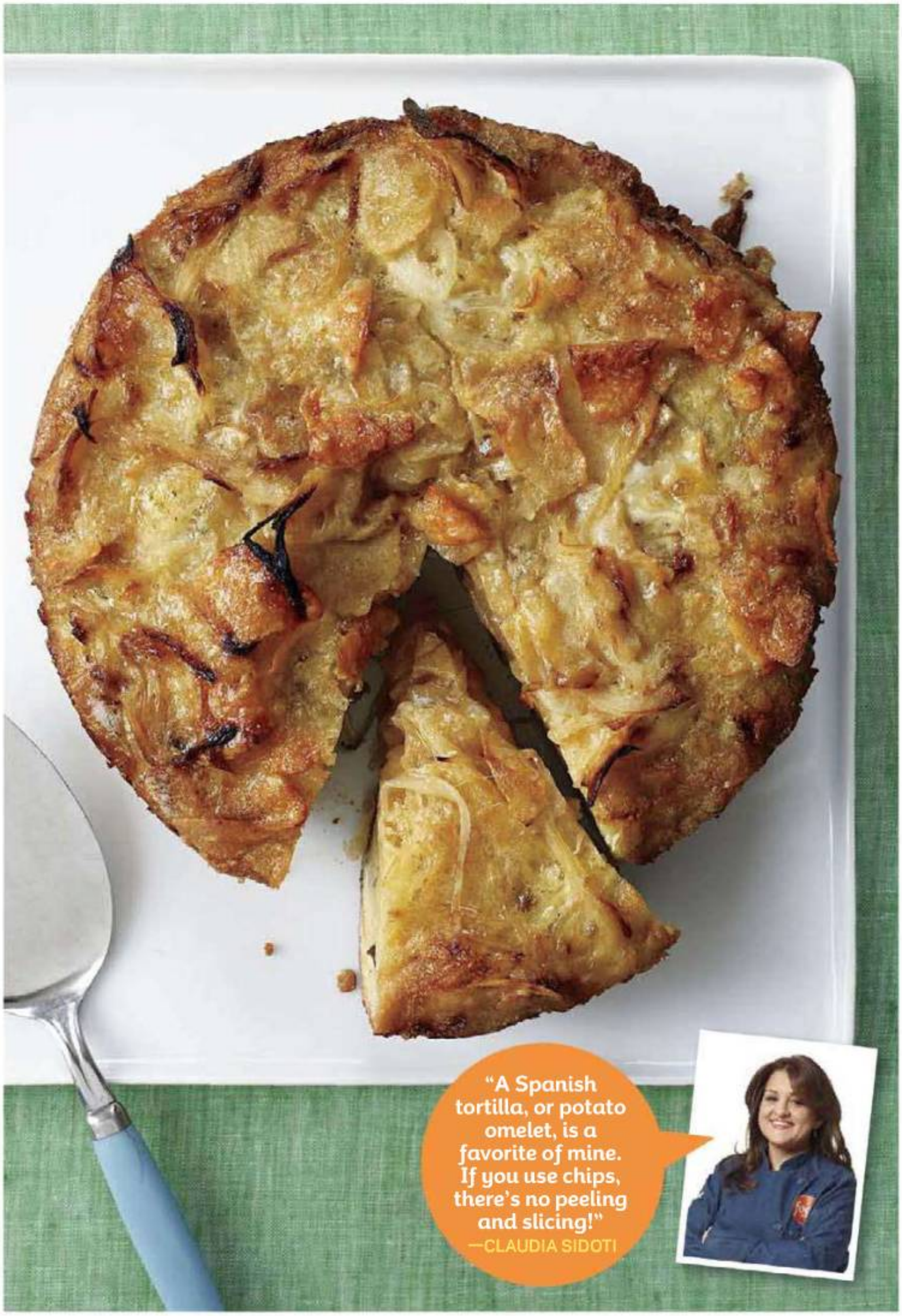
challenge

Out of the Box

Three chefs from Food Network Kitchens put a new spin on the ultimate snack food: **potato chips.**



CLAUDIA'S POTATO-CHIP TORTILLA

ACTIVE: 25 min | TOTAL: 1 hr
SERVES: 6 to 8

- 3 tablespoons extra-virgin olive oil
- 1 white onion, halved and thinly sliced
- Kosher salt and freshly ground pepper
- 12 large eggs
- 1 8.5-ounce bag thick-cut potato chips (about 10 cups)

1. Preheat the oven to 350°. Heat 2 tablespoons olive oil in a medium nonstick ovenproof skillet over medium heat. Add the onion, season with salt and pepper, and cook, stirring, until soft, about 8 minutes. Transfer to a bowl and wipe out the skillet.

2. Meanwhile, beat the eggs and 1 cup water in a large bowl. Season with salt and pepper. Lightly crush the potato chips into the egg mixture and let stand, stirring occasionally, until the chips are soft, about 10 minutes. Stir in the onion.

3. Heat the remaining 1 tablespoon olive oil in the skillet over medium heat, swirling to coat. Add the egg mixture and cook until it begins to set, about 5 minutes. Transfer the skillet to the oven and bake until the eggs are firm and the top is golden and slightly crisp, 30 to 35 minutes. Remove from the oven and let stand 5 minutes, then slide onto a plate. Cut into wedges and serve warm or at room temperature.

FOOD PHOTOS: STEPHANIE FOLEY; FOOD STYLING: ANNE DISRUDE; PROP STYLING: LYNSEY FRYERS. SIDOTI, HOEBEE AND CAPE COD CHIPS: BEN GOLDSTEIN/STUDIO D. BROOKS: KARL JUENGEL/STUDIO D.

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JAY'S POTATO-CRUSTED PORK CHOPS WITH PESTO SAUCE

ACTIVE: 40 min | TOTAL: 1 hr 35 min | SERVES: 4 to 6

FOR THE PORK

- 5 sprigs fresh thyme, leaves stripped
- 3 sprigs fresh marjoram, leaves stripped
- 1 clove garlic
- Grated zest of 1 lemon
- 3 cups potato chips (regular or thick-cut)
- 2 pounds bone-in, center-cut pork loin roast
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons dijon mustard

FOR THE SAUCE

- ½ cup sour cream
- ¼ cup mayonnaise
- 2 tablespoons store-bought pesto
- 1 teaspoon fresh thyme, minced
- 1 teaspoon fresh marjoram, minced
- Juice of ½ lemon
- Kosher salt and freshly ground pepper
- 1 plum tomato, diced

1. Prepare the pork: Preheat the oven to 375°. Pulse the herbs, garlic, lemon zest and potato chips in a food processor until coarsely ground. Transfer to a shallow dish.

2. Season the pork with salt and pepper. Heat the olive oil in a large skillet over high heat. Add the pork, fat-side down, and cook, turning, until browned on all sides, about 10 minutes; remove from the skillet. Brush the pork all over with the mustard, then roll in the chip mixture. Place on a rack in a roasting pan and roast until a thermometer inserted into the center of the roast registers about 150°, 50 to 60 minutes. Let sit 10 minutes before slicing into chops.

3. Meanwhile, make the sauce: Whisk the sour cream, mayonnaise, pesto, herbs and lemon juice in a bowl and season with salt and pepper. Top with the tomato. Serve the chops with the sauce.

BOB'S POTATO CHIP–CHOCOLATE TOFFEE

ACTIVE: 30 min | TOTAL: 50 min | MAKES: about 5 cups

- 2 sticks unsalted butter, plus more for the baking sheet
- 5 cups thick-cut potato chips
- 1 cup sugar
- 2 teaspoons vanilla extract
- 2 tablespoons apple cider vinegar or white vinegar
- 5 ounces bittersweet or semisweet chocolate, finely chopped

1. Line a baking sheet with foil and butter the foil. Set 1 cup potato chips aside; break the remaining 4 cups chips in half if they're large.

2. Combine the butter, sugar, vanilla and vinegar in a saucepan over medium-high heat and cook, stirring occasionally, until the mixture is light amber and a candy thermometer registers 320°, about 10 minutes. Remove from the heat and stir in the 4 cups chips, then immediately pour onto the baking sheet and spread in a thin layer. Gently press the reserved 1 cup chips on top of the toffee and let cool.

3. Put about three-quarters of the chocolate in a microwave-safe glass bowl and microwave 30 seconds. Stir, then continue to microwave in 30-second intervals, stirring between each, until melted. Add the remaining chocolate and stir until smooth, about 4 minutes.

4. Drizzle the chocolate over the toffee. Set aside to harden, about 20 minutes. Break the toffee into pieces.

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Your Next Dish

Skillet White Fish With Feta, Green Onion and Basil Salad

Courtesy of Chef Fabio Viviani

brought to you by

MAKES 2 SERVINGS

INGREDIENTS:

- 4 large San Marzano or Roma tomatoes
- Kosher salt
- Fresh ground pepper
- Bread crumbs or panko
- 1 tbsp Bertolli Classico Olive Oil, plus additional
- 2 pieces of white fish of choice, 8 oz. each
- 6 oz. feta cheese, diced
- 20–25 large basil leaves
- 4 green onions
- 1 handful arugula salad
- ¼ cup Bertolli Extra Virgin Olive Oil, plus additional

DIRECTIONS:

Cut 4 large San Marzano or Roma tomatoes in half lengthwise and remove seeds. Season with Kosher salt and cover with a little bit of bread crumbs (or panko). Drizzle with 1 tbsp. Bertolli Classico Olive Oil and place in the oven at 475° for 20 to 25 minutes. Season pieces of white fish on both sides with Kosher salt and fresh ground pepper and set them aside.

Slice the basil leaves in half and toss with arugula. Slice the green onion (either julienne or in little circles), making sure that you don't get too much of the green part. Mix in the feta, allowing a few pieces to crumble. Mix all in a bowl with ¼ cup of Bertolli Extra Virgin Olive Oil and set aside.

Place the fish in a cast-iron sauté pan coated with Bertolli Classico Olive Oil (great for pan searing fish). Cook the fish on both sides until crisp and golden brown.

Set the roasted tomatoes on the bottom of the plate. Dry the tomatoes with a towel if they are damp. Set the fish on top and cover with a handful of the salad. Drizzle the plate with rest of the Bertolli Extra Virgin Olive Oil.

Next Dish tip

Sautéing With Classico Olive Oil

For more recipes, check "olive oil" on the recipes page at bertolliolive oil.com.

With a mild, yet distinguishable olive bouquet that boosts a dish's natural flavors, Bertolli Classico transfers heat slowly and is perfect for sautéing.

Heat Bertolli Classico in a cast-iron skillet for a golden finish.

You can use ¾ tsp. of olive oil for every tsp. of butter or margarine to cut the fat in recipes by 25%.

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Fabio Viviani

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Photo by Antonio Busiello

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face-off

He Made

EMERIL LAGASSE'S PROSCIUTTO AND MOZZARELLA PANINI

ACTIVE: 15 min | TOTAL: 15 min | MAKES: 4 sandwiches

¼ cup extra-virgin olive oil
1 tablespoon balsamic vinegar
2 teaspoons minced fresh oregano, or 1 teaspoon dried
1 teaspoon minced garlic
Kosher salt and freshly ground pepper
8 ½-inch-thick slices ciabatta or other rustic Italian white bread
4 ounces thinly sliced mozzarella cheese
4 ounces thinly sliced prosciutto
6 ounces jarred roasted red peppers, drained and torn into 1-inch-wide pieces

Emeril's secret weapon

1. Whisk the olive oil, vinegar, oregano, garlic, ½ teaspoon salt and ¼ teaspoon pepper in a small bowl to blend.
2. Arrange the slices of bread on a flat work surface and spread the vinaigrette on one side of each slice. Divide the mozzarella equally among 4 of the bread slices. Top with the prosciutto and roasted red peppers, then place the remaining 4 slices of bread on top, vinaigrette-side down, to form 4 sandwiches.
3. Heat a grill pan over medium heat. Add the sandwiches and cook, pressing them occasionally with a large spatula or the bottom of a small heavy saucepan, until the bread is golden brown and the cheese has melted, about 4 minutes per side.

FOOD PHOTOS: ANDREW MCCAUL; FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN. PANINI RECIPE ADAPTED FROM *EMERIL 20-40-60: FRESH FOOD FAST* BY EMERIL LAGASSE (HARPERSTUDIO). COPYRIGHT 2009.

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She Made

We asked **Emeril Lagasse** and **Sandra Lee** to battle it out in a grilled cheese cook-off. Who turns out the better sandwich?

"My grilled cheese is a mouthwatering blend of sweet and savory flavors."

SANDRA LEE'S DOUBLE-DECKER TRUFFLED GRILLED CHEESE

ACTIVE: 20 min | TOTAL: 25 min | MAKES: 2 sandwiches

- 6 tablespoons unsalted butter
- 2 to 3 teaspoons truffle oil ← Sandra's secret weapon
- 6 thin slices challah bread
- 7 ounces brie cheese, sliced, rind removed
- 4 fresh figs, sliced
- 6 ounces monterey jack cheese, sliced
- ½ cup fig preserves

VOTE! Tell us which chef is the sandwich superstar at foodnetwork.com/magazine.

1. Preheat the oven to 350˚. Melt 3 tablespoons butter with 1 teaspoon truffle oil in an ovenproof skillet over medium heat. Add 2 slices bread, and toast on both sides. Set the toast aside and reserve the skillet.
2. Lay out one slice of untoasted bread. Top with one-quarter each of the brie, figs and jack cheese, then a slice of toasted bread, then another layer of brie, figs and jack. Close with a slice of untoasted bread. Repeat to make another double-decker sandwich.
3. Melt the remaining 3 tablespoons butter with the remaining 1 to 2 teaspoons truffle oil in the skillet over medium heat. Add the sandwiches and cook until golden on the bottom, about 3 minutes. Flip and cook until golden on the other side, about 2 more minutes, then transfer the skillet to the oven and cook until the cheese is melted, 6 to 8 minutes. Serve with the fig preserves.

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Copy That!

Orange Julius wouldn't give up the recipe for its signature drink, but that didn't stop Food Network Kitchens from creating a sweet imitation.

Orange Julius

top secret

If you shop in malls, you've probably encountered an Orange Julius stand. And if you've tried the namesake drink, you've probably wondered what the heck is in it: The ingredients in the creamy, frothy, orangey, vanilla-flavored concoction have been a secret since Julius Freed started serving the drink in 1928. Freed was running an orange juice stand in Los Angeles at the time, when his business partner, Bill Hamlin, insisted they needed to sell something snazzier. When Freed unveiled the first version of the orange shake, customers went wild, often shouting, "Give me an Orange, Julius!"—coining the drink's name, and eventually the chain's as well. We've received tons of letters from fans like Dee Urban of Orchard Park, NY, asking for the signature recipe. No one at the company's Edina, MN, headquarters would give us any info, so chefs in Food Network Kitchens tasted the original, then whipped up this perfect knockoff.

ALMOST-FAMOUS ORANGE MILKSHAKE

MAKES: 4 drinks

- 1 6-ounce can frozen orange juice concentrate, thawed
- 1 cup whole milk
- 1 teaspoon vanilla extract
- ¼ cup confectioners' sugar
- ¼ cup granulated sugar

1. Mix the orange juice concentrate with 1 cup water in a large measuring cup or bowl. (You can also use 2 cups orange juice instead of this mixture.)

2. Transfer the orange juice to a blender. Add the milk, vanilla, both sugars and 1 cup ice and blend until smooth and frothy. Divide among 4 chilled glasses.

ORANGE MILKSHAKE: STEPHANIE FOLEY; FOOD STYLING: ANNE DISRUDE; PROP STYLING: LYNSEY FRYERS. FOLDER, STATIONERY, POLAROID AND CLIPS: ISTOCKPHOTO.

Click! Tell us which secret recipe we should copy next at **foodnetwork.com/magazine.**

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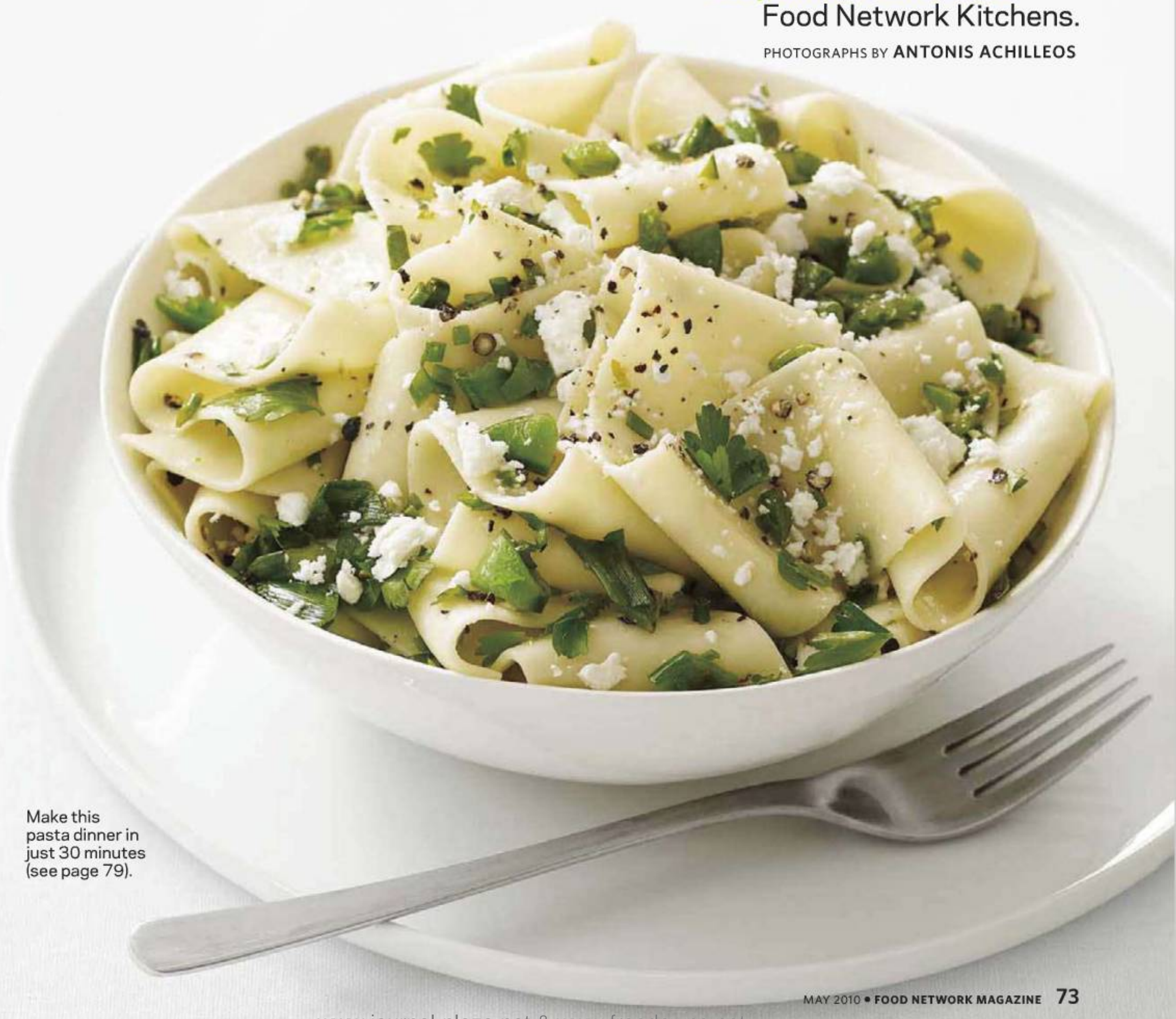
Weeknight Cooking

Try the latest batch of **easy dinners and sides** from Food Network Kitchens.

PHOTOGRAPHS BY **ANTONIS ACHILLEOS**



Make this pasta dinner in just 30 minutes (see page 79).

FOOD STYLING: JAMIE KIMM; PROP STYLING: MARINA MALCHIN.

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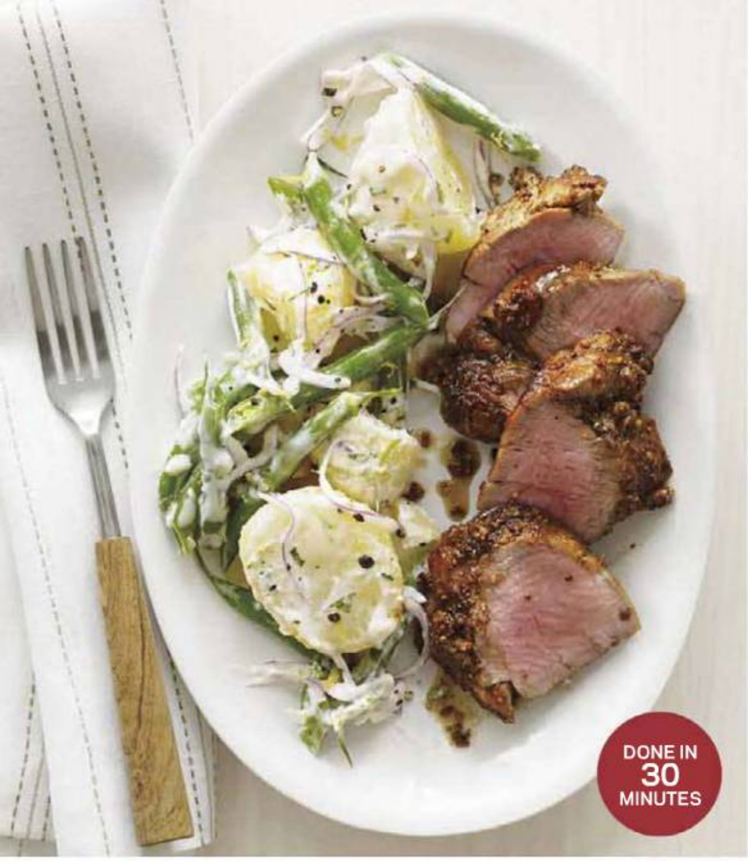

PORK WITH POTATO-BEAN SALAD

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

1 pound Yukon gold potatoes, peeled and cut into 2-inch chunks
Kosher salt
½ pound green beans, trimmed and halved
4 tablespoons whole-grain mustard
3 tablespoons extra-virgin olive oil
1½ teaspoons celery salt
2 small pork tenderloins (about 1¾ pounds total)
¼ cup mayonnaise
3 tablespoons sour cream
1 tablespoon chopped fresh tarragon or parsley
Juice of 1 lemon, plus 1 teaspoon grated zest
Freshly ground pepper
¼ red onion, thinly sliced

1. Preheat the broiler. Cover the potatoes with cold water in a saucepan and salt the water. Bring to a boil over medium-high heat and cook until tender, about 10 minutes. Transfer to a colander with a skimmer or slotted spoon. Add the green beans to the boiling water and cook until crisp-tender, about 3 minutes. Transfer to the colander with the potatoes, run under cold water and pat dry.
2. Meanwhile, mix 3 tablespoons mustard, the olive oil and celery salt in a bowl and rub over the pork. Broil on a foil-lined broiler pan until golden brown, 7 to 8 minutes; flip and broil until cooked through, 2 to 3 more minutes. Let rest 5 minutes before slicing.
3. Mix the mayonnaise, sour cream, the remaining 1 tablespoon mustard, the tarragon, lemon juice and zest, ½ teaspoon salt, and pepper to taste in a bowl. Add the potatoes, green beans and onion; season with salt and pepper, and toss. Slice the pork and serve with the potato salad.

Per serving: Calories 588; Fat 30 g (Saturated 7 g); Cholesterol 141 mg; Sodium 939 mg; Carbohydrate 29 g; Fiber 3 g; Protein 49 g

MEATY QUESADILLAS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

2 tablespoons extra-virgin olive oil, plus more for brushing
3 cloves garlic, minced
1 teaspoon ancho chili powder
1 pound lean ground beef or lamb
1 tablespoon finely chopped fresh oregano
Kosher salt and freshly ground pepper
4 scallions, thinly sliced
4 10-inch flour tortillas
3½ cups shredded muenster or monterey jack cheese
Fresh salsa and/or sour cream, for serving

1. Heat the olive oil in a large skillet over medium heat. Add the garlic and chili powder and cook 1 to 2 minutes. Add the beef, oregano, 1 teaspoon salt, and pepper to taste. Cook, breaking up the meat with a spoon, until it is no longer pink, about 2 minutes. Add the scallions and cook 5 to 6 more minutes.
2. Heat a large griddle or skillet over medium heat. Brush 1 side of each tortilla with olive oil. Place 2 tortillas on the griddle (or 1 if using a skillet), oiled-side down, and scatter about one-quarter of the cheese on each. Cook until the bottoms are golden brown and the cheese is melted. Put about a quarter of the beef mixture on half of each tortilla and fold into a half-moon. Continue to cook until the quesadillas are crisp, turning once. Repeat to make 4 quesadillas. Cut into wedges and top with salsa and/or sour cream.

Per serving: Calories 813; Fat 48 g (Saturated 23 g); Cholesterol 155 mg; Sodium 1,889 mg; Carbohydrate 43 g; Fiber 3 g; Protein 52 g

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CHICKEN TANDOORI

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

8 skinless, boneless chicken thighs (about 2½ pounds)
Juice of 1 lemon
Kosher salt
½ cup plus 2 tablespoons plain yogurt
1 tablespoon vegetable oil
½ small red onion, roughly chopped
3 cloves garlic, smashed
1 2-inch piece ginger, peeled and roughly chopped
4 teaspoons tomato paste
2 teaspoons ground coriander
1½ teaspoons ground cumin
1¾ teaspoons hot paprika
2 tablespoons chopped fresh cilantro
Cooked rice, for serving (optional)

1. Preheat the broiler. Make shallow cuts in the chicken thighs with a sharp knife. Toss the chicken with the lemon juice and 1½ teaspoons salt in a large bowl.
2. Pulse 2 tablespoons yogurt, the vegetable oil, onion, garlic, ginger, tomato paste, coriander, cumin, 1½ teaspoons paprika and ½ teaspoon salt in a food processor to make a paste. Toss the chicken in the mixture and let marinate 15 minutes.
3. Place the chicken on a foil-lined broiler pan. Broil, turning once, until slightly charred and a thermometer inserted into the center registers 165°, 5 to 6 minutes per side.
4. Meanwhile, combine the remaining ½ cup yogurt and ¼ teaspoon paprika, the cilantro and a pinch of salt in a bowl. Top the chicken with the yogurt sauce and serve with rice, if desired.

Per serving: **Calories** 237; **Fat** 9 g (**Saturated** 2 g); **Cholesterol** 115 mg; **Sodium** 1,266 mg; **Carbohydrate** 8 g; **Fiber** 2 g; **Protein** 30 g

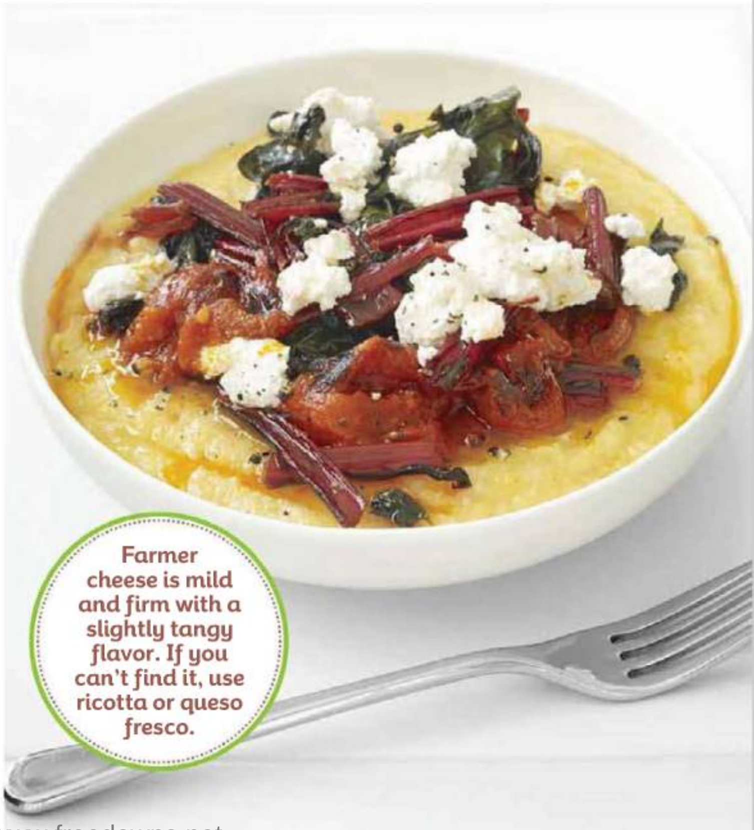
POLENTA WITH ROASTED TOMATOES

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

1 28-ounce can San Marzano plum tomatoes, drained
1 tablespoon extra-virgin olive oil
Kosher salt
1 cup instant polenta
Freshly ground pepper
2 bunches Swiss chard (about 2 pounds)
4 tablespoons unsalted butter
1 7.5-ounce package farmer cheese, crumbled

1. Position a rack in the upper third of the oven and preheat to 450°. Toss the tomatoes, olive oil and ¼ teaspoon salt in a large ovenproof skillet. Roast in the oven until the tomatoes are charred around the edges, about 25 minutes. Reduce the oven temperature to 300° but keep the tomatoes inside.
2. Meanwhile, bring 5 cups water to a boil in a saucepan over medium heat. Slowly whisk in the polenta until smooth and creamy. Add 1 teaspoon salt, and pepper to taste. Remove from the heat, cover and keep warm.
3. Bring a pot of salted water to a boil. Slice the chard leaves into wide strips and the stems into 1-inch pieces. Boil the stems until almost tender, about 5 minutes, then add the leaves and cook until both are tender, about 3 more minutes. Drain the chard.
4. Remove the skillet from the oven and place over medium-high heat. Push the tomatoes to one side, add the butter and swirl until the butter is golden brown. Add the chard and toss to coat. Divide the polenta among 4 bowls. Top with the tomatoes and chard. Season the cheese with salt and sprinkle over the top.

Per serving: **Calories** 456; **Fat** 23 g (**Saturated** 11 g); **Cholesterol** 51 mg; **Sodium** 1,056 mg; **Carbohydrate** 47 g; **Fiber** 9 g; **Protein** 18 g



Farmer cheese is mild and firm with a slightly tangy flavor. If you can't find it, use ricotta or queso fresco.

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GRILLED STEAK WITH BLACK-EYED PEAS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

1 medium red onion, sliced into rings
1½ pounds skirt steak, patted dry
6 tablespoons extra-virgin olive oil
Kosher salt and freshly ground pepper
2 bunches baby turnips, trimmed and quartered, or 3 medium turnips, peeled and cut into chunks
1 12-ounce can black-eyed peas, drained and rinsed
2 plum tomatoes, seeded and diced
2 teaspoons red wine vinegar
4 fresh basil leaves, torn
1 tablespoon chopped fresh chives

1. Preheat a grill pan over high heat. Grill the onion rings until charred, about 2 minutes per side. If the steak is too large to fit in the pan, cut it in half. Combine 3 tablespoons olive oil, 1 teaspoon salt and ½ teaspoon pepper in a bowl, then brush over the meat. Grill the steak until slightly charred, 3 to 4 minutes per side for medium-rare. Transfer to a cutting board and let rest at least 5 minutes.
2. Meanwhile, heat the remaining 3 tablespoons olive oil in a large skillet over medium heat. Add the turnips and cook until fork-tender, about 8 minutes. Add the black-eyed peas and tomatoes and cook until warmed through, about 3 minutes. Stir in the onion rings and vinegar and remove from the heat.
3. Cut the steak into 3-inch-long sections along the grain, then thinly slice the meat against the grain. Stir the basil and chives into the black-eyed peas and serve with the steak.

Per serving: **Calories** 705; **Fat** 46 g (**Saturated** 12 g); **Cholesterol** 90 mg; **Sodium** 711 mg; **Carbohydrate** 33 g; **Fiber** 8 g; **Protein** 41 g

SHRIMP SCAMPI WITH GARLIC TOASTS

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

3 tablespoons extra-virgin olive oil
3 tablespoons unsalted butter
5 cloves garlic, chopped
Kosher salt
Pinch of red pepper flakes
8 ½-inch-thick slices crusty bread
1¼ pounds large shrimp, peeled and deveined, tails intact
¾ cup dry white wine or low-sodium chicken broth
Grated zest and juice of ½ lemon, plus lemon wedges for serving
⅓ cup chopped fresh parsley
⅓ cup chopped fresh chives

1. Preheat the broiler. Heat the olive oil and 2 tablespoons butter in a large ovenproof skillet over medium heat. Add the garlic, ½ teaspoon salt and the red pepper flakes and cook 1 to 2 minutes; remove from the heat. Brush both sides of the bread with some of the garlic mixture and arrange on a baking sheet. Broil the bread until toasted, about 1 minute per side. Divide the bread among 4 bowls.
2. Place the skillet with the remaining garlic mixture over high heat. Add the shrimp and toss to coat, then stir in the wine and lemon zest and juice. Transfer to the broiler and cook until the shrimp are pink, about 3 minutes. Transfer the shrimp with a slotted spoon to the bowls.
3. Return the skillet to high heat and boil the cooking liquid until slightly thickened, 1 to 2 minutes. Stir in the parsley and chives. Whisk in the remaining 1 tablespoon butter and simmer 1 to 2 more minutes; pour over the shrimp. Serve with lemon wedges.

Per serving: **Calories** 578; **Fat** 22 g (**Saturated** 7 g); **Cholesterol** 299 mg; **Sodium** 963 mg; **Carbohydrate** 44 g; **Fiber** 4 g; **Protein** 38 g

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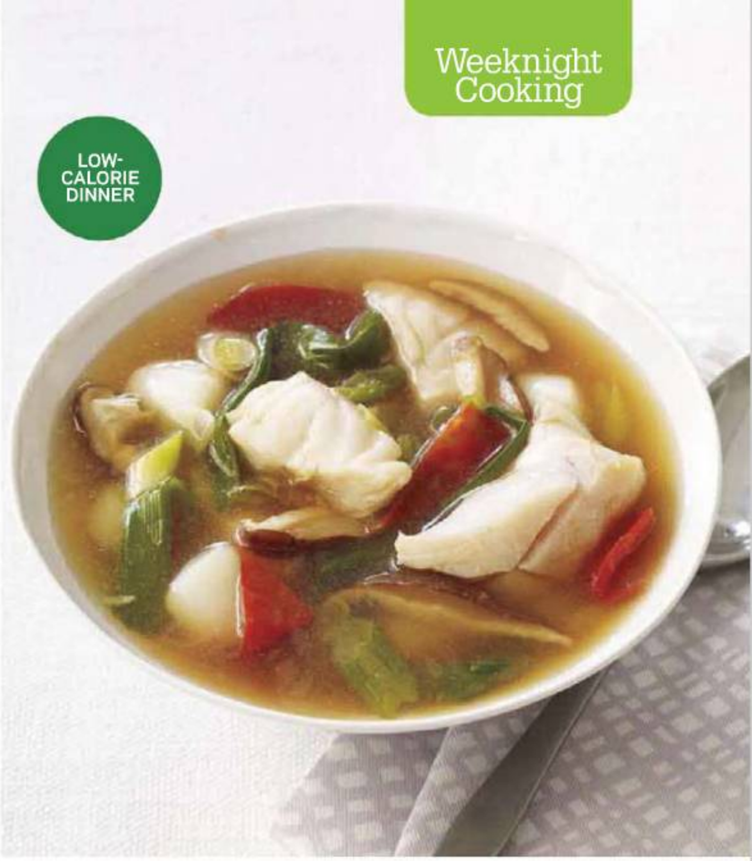

POPPY SEED–CHICKEN PITAS

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

3 skin-on, bone-in chicken breasts (about 2 pounds)
Kosher salt
1 large orange
½ cup mayonnaise
⅓ cup sour cream or low-fat Greek yogurt
1 tablespoon dijon mustard
1 stalk celery, chopped
½ cup chopped pecans, almonds or walnuts, toasted
¼ cup chopped fresh chives
1½ tablespoons poppy seeds
Freshly ground pepper
½ cup dried apricots, chopped (optional)
Torn lettuce leaves, for serving
4 whole-wheat pitas, halved

1. Cover the chicken with cold water in a saucepan and add 1 teaspoon salt. Remove strips of zest from half of the orange with a vegetable peeler; add the zest to the water. Cover and bring to a boil over high heat, then reduce the heat to medium-low and simmer, uncovered, until the chicken is cooked through, about 18 minutes. Remove the chicken and let cool.
2. Grate the remaining orange zest into a large bowl; juice the orange into the bowl. Stir in the mayonnaise, sour cream, mustard, celery, nuts, chives, poppy seeds, ½ teaspoon salt, and pepper to taste. Add the apricots, if desired.
3. Shred the chicken, discarding the bones and skin, and toss with the dressing. Stuff a few lettuce leaves and some of the chicken salad into each pita.

Per serving: Calories 749; Fat 41 g (Saturated 7 g); Cholesterol 109 mg; Sodium 957 mg; Carbohydrate 51 g; Fiber 8 g; Protein 43 g

HOT-AND-SOUR SEAFOOD SOUP

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

1 tablespoon vegetable oil
1 bunch scallions; whites cut into ¼-inch pieces, greens cut into 2-inch pieces
1 tablespoon minced peeled ginger
1 tablespoon low-sodium soy sauce
½ teaspoon sugar
Kosher salt and freshly ground pepper
4 ounces shiitake mushrooms, stemmed and sliced
¼ cup cornstarch
2 plum tomatoes, cored and cut into large chunks
12 ounces firm white fish (such as pollock), cut into 1-inch pieces
6 ounces bay scallops
2 tablespoons balsamic vinegar

1. Heat the vegetable oil in a large pot over medium-high heat. Add the scallion whites and cook until slightly tender, 2 to 3 minutes. Stir in the ginger and cook about 1 minute. Add 7 cups water, the soy sauce, sugar, salt to taste, ¾ teaspoon pepper and the mushrooms. Cover and bring the broth to a simmer. Mix the cornstarch with ¼ cup cold water and gradually stir into the broth. Bring to a gentle boil, stirring; the broth will thicken slightly.
2. Add the scallion greens, tomatoes and white fish to the broth, and simmer until the fish is opaque, about 3 minutes. Add the scallops, vinegar, and salt and pepper to taste (the scallops will cook instantly from the heat of the soup). Ladle into bowls.

Per serving: Calories 200; Fat 5 g (Saturated 1 g); Cholesterol 46 mg; Sodium 274 mg; Carbohydrate 15 g; Fiber 2 g; Protein 25 g

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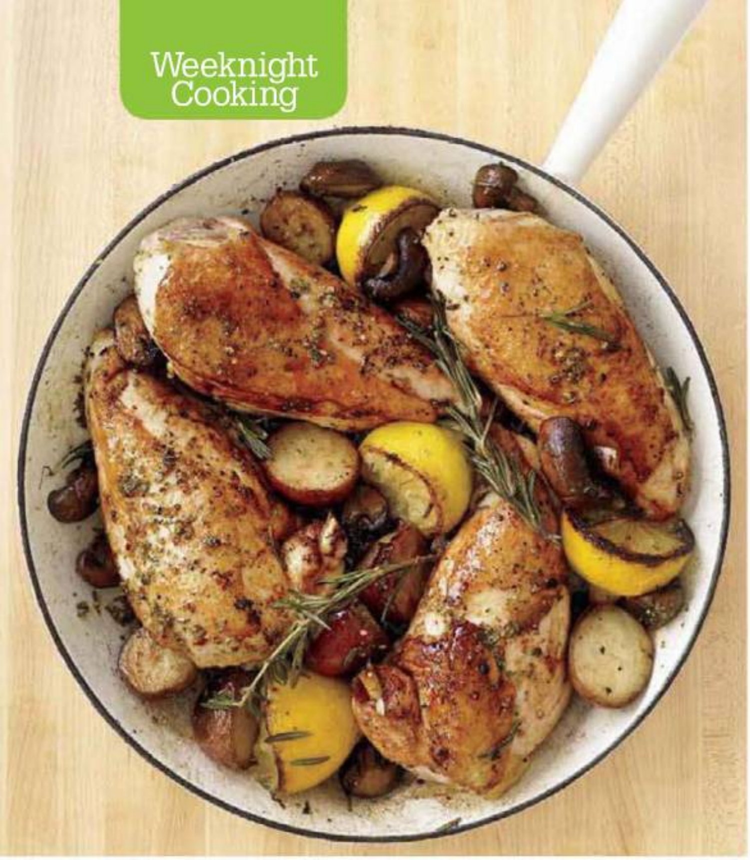

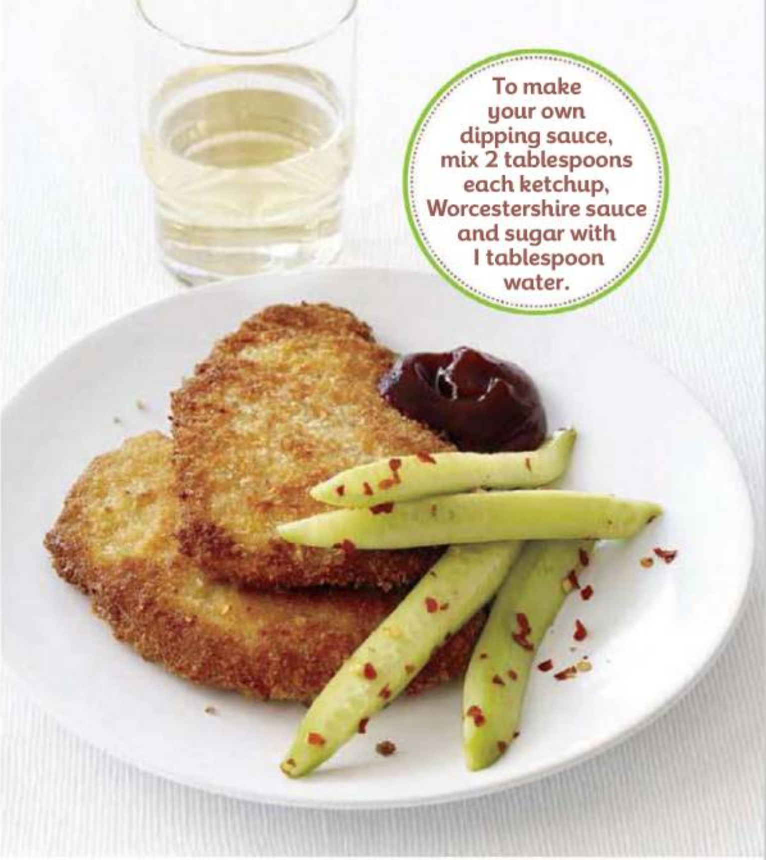

SKILLET ROSEMARY CHICKEN

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

¾ pound small red-skinned potatoes, halved, or quartered if large
Kosher salt
2 sprigs fresh rosemary, plus 1 tablespoon leaves
1 clove garlic, smashed
Pinch of red pepper flakes
Juice of 2 lemons (squeezed halves reserved)
2 tablespoons extra-virgin olive oil
4 skin-on, bone-in chicken breasts (6 to 8 ounces each)
10 ounces cremini mushrooms, halved

1. Preheat the oven to 450°. Cover the potatoes with cold water in a saucepan and salt the water. Bring to a boil over medium-high heat and cook until tender, about 8 minutes; drain and set aside.
2. Pile the rosemary leaves, garlic, 2 teaspoons salt and the red pepper flakes on a cutting board, then mince and mash into a paste using a large knife. Transfer the paste to a bowl. Stir in the juice of 1 lemon and the olive oil. Add the chicken and turn to coat.
3. Heat a large cast-iron skillet over medium-high heat. Add the chicken, skin-side down, cover and cook until the skin browns, about 5 minutes. Turn the chicken; add the mushrooms and potatoes to the skillet and drizzle with the juice of the remaining lemon. Add the rosemary sprigs and the squeezed lemon halves to the skillet; transfer to the oven and roast, uncovered, until the chicken is cooked through and the skin is crisp, 20 to 25 minutes.

Per serving: Calories 413; Fat 23 g (Saturated 5 g); Cholesterol 87 mg; Sodium 1,055 mg; Carbohydrate 19 g; Fiber 2 g; Protein 32 g

JAPANESE-STYLE CRISPY PORK

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

1 pound thin-cut boneless pork chops or cutlets, trimmed
Kosher salt
2 tablespoons Chinese rice wine, sake or sherry
1½ teaspoons finely grated peeled ginger
2 medium cucumbers
½ to 1 teaspoon sugar
2 teaspoons rice wine vinegar
1½ teaspoons red pepper flakes
3 large eggs
2 cups panko (Japanese breadcrumbs)
¾ cup cornstarch
Peanut oil, for frying
¼ cup tonkatsu sauce (a sweet-spicy Japanese dipping sauce, sold near the soy sauce; see above to make your own)

1. Season the pork with salt. Mix the rice wine and 1 teaspoon ginger and spread on the pork. Stack the pork and set aside.
2. Peel, quarter and seed the cucumbers; cut into 4-inch spears. Toss with the sugar and vinegar. Toast the pepper flakes with 1 tablespoon salt in a skillet over medium heat, about 4 minutes; set aside.
3. Beat the eggs with ½ cup water in a shallow bowl. Put the panko and cornstarch in 2 separate shallow bowls. Dredge each piece of pork in cornstarch, dip in egg, then coat with the panko. Heat ¼ inch of peanut oil in a large skillet over high heat. Fry the pork in batches until golden, 3 to 4 minutes per side. Drain on a paper-towel-lined plate.
4. Sprinkle the cucumbers with some of the spiced salt. Mix the tonkatsu sauce and the remaining ½ teaspoon ginger in a bowl. Serve the pork with the cucumbers and sauce.

Per serving: Calories 419; Fat 19 g (Saturated 5 g); Cholesterol 170 mg; Sodium 1,388 mg; Carbohydrate 29 g; Fiber 1 g; Protein 30 g

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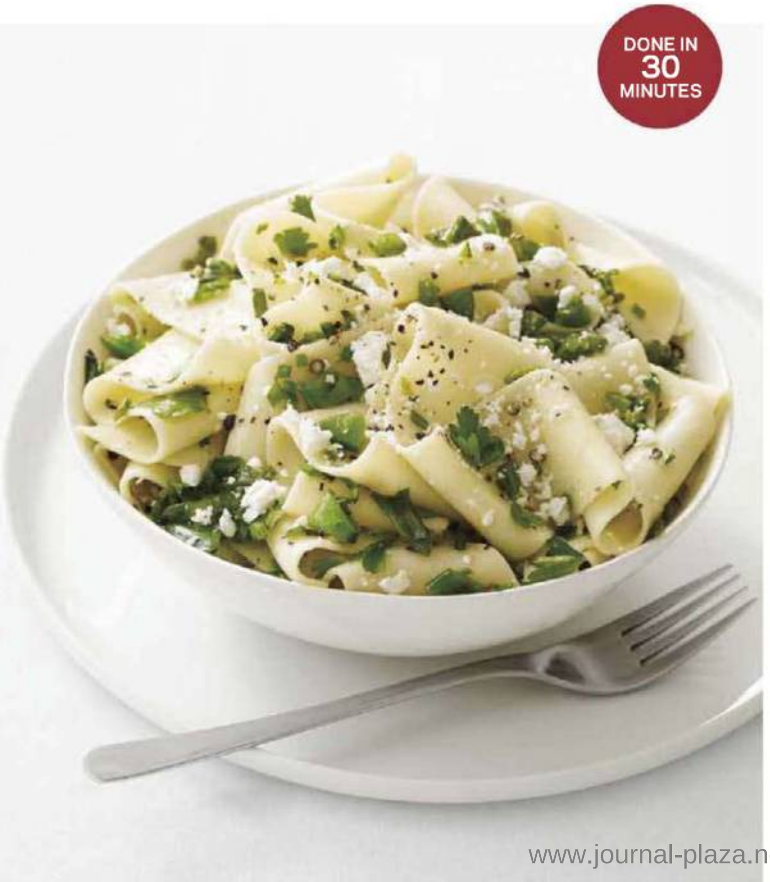
PAPPARDELLE WITH SNAP PEAS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt
1 tablespoon extra-virgin olive oil
3 tablespoons unsalted butter
1 bunch scallions, cut into ½-inch pieces
½ pound sugar snap peas, roughly chopped
1 jalapeño pepper, seeded and minced
1 cup roughly chopped fresh parsley
1 bunch fresh chives, thinly sliced
½ pound dry pappardelle pasta
¾ cup crumbled ricotta salata or grated pecorino cheese

1. Bring a large pot of salted water to a boil. Heat the olive oil and 1 tablespoon butter in a large skillet over medium-high heat. Add the scallions, snap peas, jalapeño and ¼ teaspoon salt and cook, stirring, until soft, about 4 minutes. Transfer to a serving bowl and toss with the parsley and chives; reserve the skillet.
2. Meanwhile, cook the pappardelle in the boiling water until al dente, about 6 minutes. Reserve ⅔ cup of the cooking water, then drain the pasta and toss with the vegetables.
3. Pour the reserved cooking water into the skillet and add the remaining 2 tablespoons butter. Bring to a boil, whisking until the butter melts, then cook until reduced slightly, about 2 minutes. Pour the sauce over the pasta, sprinkle with ½ cup cheese and toss. Top with the remaining ¼ cup cheese.

Per serving: Calories 409; **Fat** 18 g (**Saturated** 9 g); **Cholesterol** 32 mg; **Sodium** 451 mg; **Carbohydrate** 49 g; **Fiber** 5 g; **Protein** 14 g



CURRIED SALMON CAKES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

1 pound skinless salmon fillet, halved crosswise
2 teaspoons curry powder, preferably hot
Kosher salt and freshly ground pepper
8 tablespoons store-bought tartar sauce
¼ cup cracker meal or crushed saltines, plus more for sprinkling
2 tablespoons grated peeled ginger
1 bunch scallions, finely chopped
1 large egg, lightly beaten
½ red bell pepper, seeded and diced
2 stalks celery, thinly sliced
1 mango, peeled, pitted and diced
Juice of 1 lime
Vegetable oil, for frying

1. Put the salmon, 1 tablespoon water, 1½ teaspoons curry powder, ½ teaspoon salt, and pepper to taste in a microwave-safe bowl. Cover with plastic wrap and microwave until the fish is opaque, 2 to 3 minutes. Flake with a fork and cool slightly. Stir in 1 tablespoon tartar sauce, the cracker meal, ginger, half of the scallions and the egg. Form into 4 patties and freeze until firm, about 10 minutes.
2. Meanwhile, whisk the remaining 7 tablespoons tartar sauce and ½ teaspoon curry powder in a bowl. In a separate bowl, mix 1 tablespoon of the curried tartar sauce with the bell pepper, celery, mango, remaining scallions, lime juice, ¼ teaspoon salt, and pepper to taste.
3. Heat ¼ inch of vegetable oil in a nonstick skillet over medium heat. Sprinkle the patties with cracker meal on both sides and fry until golden, 2 to 3 minutes per side. Drain on paper towels. Serve with the mango salad and curried tartar sauce.

Per serving: Calories 536; **Fat** 34 g (**Saturated** 7 g); **Cholesterol** 112 mg; **Sodium** 767 mg; **Carbohydrate** 30 g; **Fiber** 3 g; **Protein** 27 g

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CAULIFLOWER TABOULI

Grate 1 head **cauliflower** into grain-size pieces with a box grater. Toss with 2 diced **plum tomatoes,** ⅓ cup **lemon juice,** 3 tablespoons **olive oil,** 2 tablespoons **soy sauce,** 2 chopped **scallions,** 1 bunch chopped **parsley** and 2 tablespoons chopped **mint** in a large bowl. Season with **salt** and **pepper.**

RICE WITH LEEKS AND HAZELNUTS

Prepare 1 cup **wild rice blend** as the label directs. Cook 1 thinly sliced **leek** in 2 tablespoons **butter** with a few **thyme sprigs** until tender, about 8 minutes. Season with **salt** and **pepper.** Toss the rice with half of the leek mixture, then top with the rest. Sprinkle with chopped **hazelnuts** and season with salt and pepper.

CORIANDER ROASTED CARROTS

Toss 1½ pounds **carrots,** 2 tablespoons **olive oil,** the juice of 2 **lime wedges,** ¾ teaspoon cracked **coriander seeds,** and **salt** and **pepper** on a sheet of foil. Seal into a tight package and roast at 425° until tender, 30 minutes. Sprinkle with **cilantro** and serve with lime.

6 EASY SIDES

WARM SPINACH SALAD

Cook 1 sliced **red onion** in ¼ cup **olive oil** until golden. Add 2 cups sliced **mushrooms** and cook until brown; season with **salt.** Off the heat, stir in ½ cup torn **parsley,** 10 ounces **spinach** and the juice of 1 **lemon.** Season with salt and **pepper.** Sprinkle with ½ cup **feta.**

FRIED PICKLES

Beat 1 **egg,** ¾ cup **milk** and a pinch of **cayenne.** Place ¼ cup **cornstarch** in a shallow dish. In another dish, mix ½ cup each cornstarch and **cornmeal** with 2 tablespoons chopped **dill,** 2 teaspoons **paprika,** and **salt** and **pepper.** Dip about 3 dozen cold **pickle slices** in the plain cornstarch, then the egg wash, then the cornmeal mixture. Fry in 2 inches of 375° **canola oil** until golden, about 3 minutes. Drain on paper towels and serve with **ranch dressing.**

SNOW PEA–RADISH SLAW

Thinly slice 1 **red onion** and 1 bunch **radishes.** Soak in ice water, 5 minutes; drain and pat dry. Whisk 4 teaspoons **rice vinegar** and ½ teaspoon each **dijon mustard** and **sugar** in a bowl. Whisk in 2 tablespoons **vegetable oil** and ½ teaspoon **sesame oil.** Add 8 ounces thinly sliced **snow peas,** the onion and radishes. Season with **salt.**

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Hot Tips

from Food Network Kitchens' **Katherine Alford:**

Think thin (with meat).

When you're breading meat and you want the "schnitzel effect" (that wonderful golden crunchy coating), thinner cuts of meat are the way to go. Too thick and the breading will burn before the meat is cooked through. We used thin-cut pork chops for the recipe on page 78, but you can also pound thicker chops between pieces of plastic wrap with a mallet or skillet.

Make a splash with vinegar.

When we're developing recipes in the test kitchen, we're constantly thinking about the balance of flavors. If something tastes kind of flat, we'll add a bit of vinegar at the end—like in our black-eyed peas on page 76 and our seafood soup on page 77. Adding a drop of something acidic is like turning on the lights in your dish. It's one of our secret tricks!

Tame your garlic.

No one likes biting down on a chunk of raw garlic. So for the chicken on page 78, we mashed the garlic into a paste to distribute it evenly. First, smash the garlic on your cutting board, then add any herbs or spices, sprinkle with coarse salt and mince with a chef's knife. Turn the knife on its flat side and drag it over the garlic, crushing the mixture into a paste.

Boil a better potato.

I always start potatoes in cold salted water, then bring the pot to a boil—the gentle cooking keeps them from getting mushy. For more flavor, you can throw a few garlic cloves, parsley sprigs or even a splash of white wine into the water. If you keep the skins on, like in our rosemary chicken dish on page 78, cut the potatoes into chunks before boiling. If you cook them whole and then cut them, the skins tend to slip off.

Don't drain—skim!

In restaurant kitchens, chefs always have a large wire skimmer handy. It's a great tool for home cooks, too, and you can find one for less than $5. For the potato-bean salad on page 74, we used a skimmer to remove the potatoes so we could save the boiling water for the beans. You can also use it to gently remove ravioli or gnocchi rather than dumping them into a colander.

GARLIC PASTE: ANTONIS ACHILLEOS; FOOD STYLING: JAMIE KIMM; PROP STYLING: MARINA MALCHIN. VINEGAR: FOODCOLLECTION; SKIMMER: PAULVISION/ISTOCKPHOTO; POLAROIDS: ISTOCKPHOTO.

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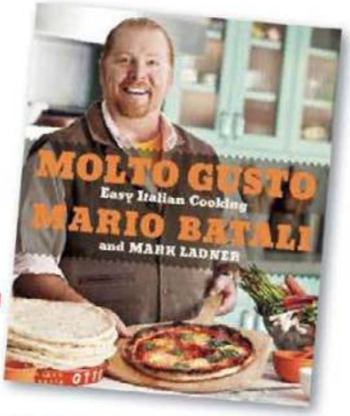
Pasta Night!

Iron Chef **Mario Batali** gives us a peek inside his latest cookbook—and six super-tasty new recipes.



Mario's new book has more than two dozen pasta recipes!

Take it from Mario

Batali: Even real Italians don't make their own pasta every night. The Iron Chef, who trained in northern Italy and runs 15 restaurants today, has cooked thousands of pasta dishes over the years and knows how to get a delicious one on the table fast. He devotes a chapter in his new book, *Molto Gusto: Easy Italian Cooking* ($30; Ecco), to quick weeknight pasta dishes, six of which he's sharing here. We were even more excited when we discovered that almost every one can be made in less than 30 minutes—and that he was giving us his blessing to use store-bought pasta. "The recipes are disarmingly easy to shop for and prepare," the chef says, "and they represent the actual pasta dishes Italians eat at home every day, often twice a day." He recommends high-quality dried pastas from Italy, and he's partial to penne. "It's a great shape because it's easy to serve and has an incredible mouthfeel," Mario says. "I like penne rigate for its tiny ridges that catch the sauce and add yet another layer of texture—all part of a perfect plate of pasta."

FROM THE BOOK *MOLTO GUSTO: EASY ITALIAN COOKING* BY MARIO BATALI AND MARK LADNER. COPYRIGHT © 2010 BY MARIO BATALI, LLC. REPRINTED BY ARRANGEMENT WITH ECCO, AN IMPRINT OF HARPERCOLLINS PUBLISHERS. PHOTOS: QUENTIN BACON.

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MARIO'S GOLDEN RULES OF PASTA:

For each pound of pasta, use 6 quarts water and 3 tablespoons kosher salt. Don't salt the water until it's boiling.

Never boil a sauce until you've added the cooked pasta.

Go light on sauce. The dish will feel lighter, cleaner and more balanced.

Add fresh herbs after tossing the pasta with the sauce, then add olive oil.

Remove the pan of pasta and sauce from the heat before adding the cheese. *Mangia!*

PENNETTE WITH SUMMER SQUASH AND RICOTTA

ACTIVE: 20 min | TOTAL: 25 min
SERVES: 6

Kosher salt
1 cup fresh ricotta
6 tablespoons extra-virgin olive oil
½ cup freshly grated parmigiano-reggiano, plus extra for serving
1 pound summer squash or zucchini, or a combination, cut lengthwise in half and sliced into ⅓-inch-thick half-moons
Maldon or other flaky sea salt
1 pound pennette rigate
6 tablespoons coarsely chopped fresh mint
Coarsely ground black pepper

1. Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt.
2. Meanwhile, whisk the ricotta and 3 tablespoons of the olive oil together in a small bowl. Add the parmigiano, whisking until it is evenly incorporated. Whisk in 2 tablespoons warm water, then whisk in another tablespoon of water if necessary to loosen the consistency.
3. Heat the remaining 3 tablespoons olive oil in a large pot over medium heat. Add the squash and cook, stirring, until just tender, about 5 minutes. Season well with Maldon salt and remove from the heat.
4. Drop the pasta into the boiling water and cook until just al dente. Drain the pasta, reserving ⅓ cup of the pasta water.
5. Add the pasta and the reserved pasta water to the squash, stirring and tossing over medium heat to mix well. Cover, reduce the heat to low, and allow to steam together for 2 minutes.
6. Stir in the mint, season with Maldon salt, if necessary, and with pepper, and transfer the pasta to a serving bowl. Garnish with dollops of the whipped ricotta and serve immediately, with additional grated parmigiano on the side.

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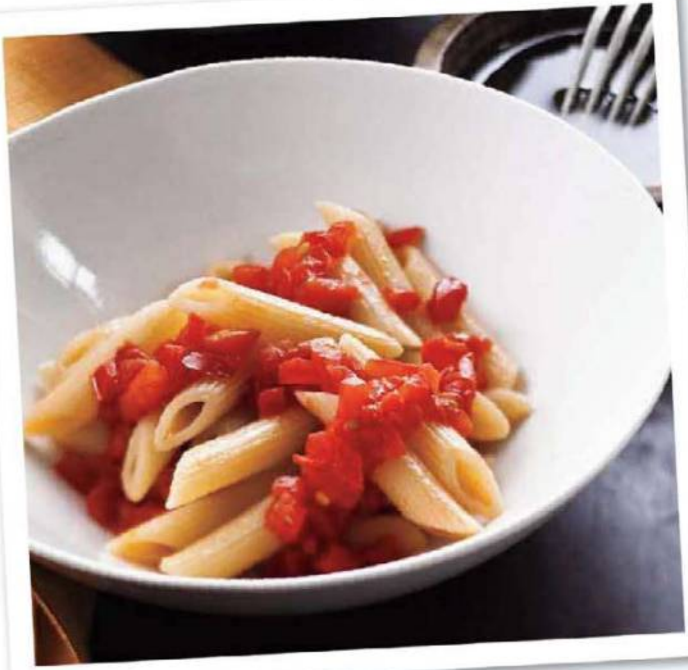
PENNE ALLA PUTTANESCA

ACTIVE: 30 min | TOTAL: 40 min (plus soaking) | SERVES: 6

8 to 10 salt-packed anchovy fillets
Kosher salt
6 tablespoons extra-virgin olive oil
½ medium red onion, cut into ¼-inch dice
4 cloves garlic, thinly sliced
1½ cups Pomì strained tomatoes, simmered until reduced by half
1½ to 2 teaspoons hot red pepper flakes
1 pound penne
2 tablespoons salt-packed capers, rinsed and soaked overnight in cold water (change the water frequently)
⅓ cup pitted Gaeta olives, coarsely chopped
⅓ cup coarsely chopped fresh Italian parsley
Freshly grated parmigiano-reggiano, for serving

1. Put the anchovies in a small bowl and set it in the sink under a stream of cold running water for 20 minutes. Drain the anchovies, pat dry and coarsely chop them.
2. Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt.
3. Meanwhile, combine the oil, onion, garlic and anchovies in another large pot and cook over medium heat, stirring, until the onion is lightly browned and the anchovies have broken down, about 5 minutes. Add the tomatoes and red pepper flakes and cook, stirring, until fragrant, about 3 minutes. Remove from the heat.
4. Drop the pasta into the boiling water and cook until just al dente. Drain, reserving ¾ cup of the pasta water.
5. Add the pasta and the reserved pasta water to the tomato mixture and stir and toss over medium heat until the pasta is well coated. Stir in the capers, olives and parsley and serve immediately, with grated parmigiano on the side.

Mario likes Pomì strained tomatoes, an Italian brand sold in a box. If you can't find them, puree whole San Marzano tomatoes.



PENNE WITH POMODORO CRUDO

ACTIVE: 15 min | TOTAL: 20 min | SERVES: 6

Kosher salt
1 pound penne
1 pound ripe tomatoes, cut into ½-inch dice
Pinch of sugar
Maldon or other flaky sea salt
6 tablespoons extra-virgin olive oil
Freshly grated parmigiano-reggiano, for serving

1. Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt. Drop in the pasta and cook until just al dente. Drain the pasta, reserving about ½ cup of the pasta water.
2. Combine the tomatoes and ¼ cup of the reserved pasta water in another large pot and bring to a simmer over medium-high heat. Season the tomatoes with the sugar and Maldon salt to taste, add the pasta, and stir and toss over medium heat until the pasta is well coated (add a splash or two more of the reserved pasta water if necessary to loosen the sauce). Stir in the oil and serve immediately, with grated parmigiano on the side.

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Pesto, Pesto, Pesto!

Try Mario's three takes on the classic sauce.

1. Prepare Basil, Broccoli Rabe or Walnut Pesto (see right).
2. Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt. Drop in 1 pound pennette and cook until just al dente.
3. Drain the pasta, reserving ½ cup of the pasta water, and transfer to a serving bowl. Add ⅔ cup pesto and ¼ cup of the reserved pasta water and stir and toss until the pasta is well coated (add a splash or two more of the reserved pasta water if necessary to loosen the sauce).
4. Serve immediately, with a sprinkling of walnuts if using walnut pesto, and grated parmigiano on the side.

Refrigerate extra pesto in a tightly sealed jar, topped with a thin layer of olive oil, for up to one week (or several weeks for basil pesto).

BASIL PESTO

ACTIVE: 10 min | TOTAL: 10 min
MAKES: about 1 cup

3 cloves garlic
2 cups lightly packed fresh basil leaves
3 tablespoons pine nuts
Generous pinch of Maldon or other flaky sea salt
½ cup plus 2 tablespoons extra-virgin olive oil
¼ cup freshly grated parmigiano-reggiano
3 tablespoons grated pecorino romano

With the motor running, drop the garlic into a food processor to chop it. Add the basil, pine nuts and salt and pulse until the basil and nuts are coarsely chopped, then process until finely chopped. With the motor running, drizzle in the oil. Transfer to a small bowl and stir in the parmigiano and pecorino.

BROCCOLI RABE PESTO

ACTIVE: 10 min | TOTAL: 15 min
MAKES: about 1 cup

Kosher salt
½ pound broccoli rabe, stems trimmed
3 cloves garlic
¼ cup pine nuts, toasted
1 teaspoon dijon mustard
6 tablespoons extra-virgin olive oil
¼ cup freshly grated parmigiano-reggiano

1. Bring a large pot of water to a boil and add 2 tablespoons kosher salt. Add the broccoli rabe and cook until tender, about 7 minutes. Drain and transfer to a bowl of ice water to stop the cooking; drain well.
2. With the motor running, drop the garlic into a food processor and finely chop it. Add the broccoli rabe and pine nuts and pulse until finely chopped. Add the mustard and blend well. With the motor running, drizzle in the oil. Transfer to a small bowl and stir in the parmigiano.

WALNUT PESTO

ACTIVE: 10 min | TOTAL: 10 min
MAKES: about ¾ cup

3 cloves garlic
1 cup walnuts, toasted
2 bunches fresh Italian parsley, finely chopped
¼ cup extra-virgin olive oil
¼ cup freshly grated parmigiano-reggiano

With the motor running, drop the garlic into a food processor to chop it. Add the walnuts and pulse until coarsely chopped, then add the parsley and process until the nuts are finely chopped; do not pulse to a paste. With the motor running, drizzle in the oil. Transfer to a small bowl and stir in the parmigiano.

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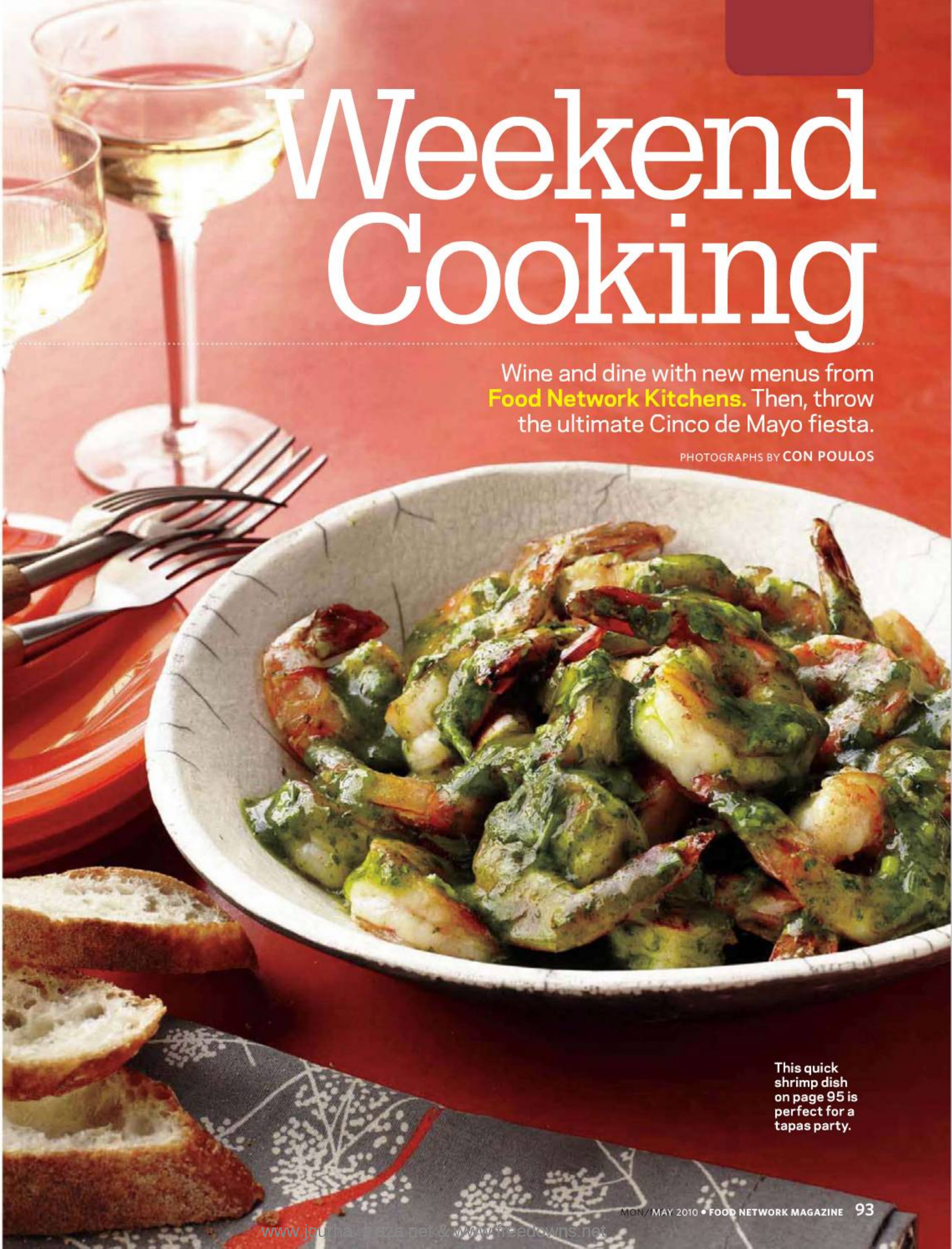

Weekend Cooking

Wine and dine with new menus from **Food Network Kitchens.** Then, throw the ultimate Cinco de Mayo fiesta.

PHOTOGRAPHS BY **CON POULOS**

This quick shrimp dish on page 95 is perfect for a tapas party.

FOOD STYLING: JAMIE KIMM; PROP STYLING: MARINA MALCHIN.

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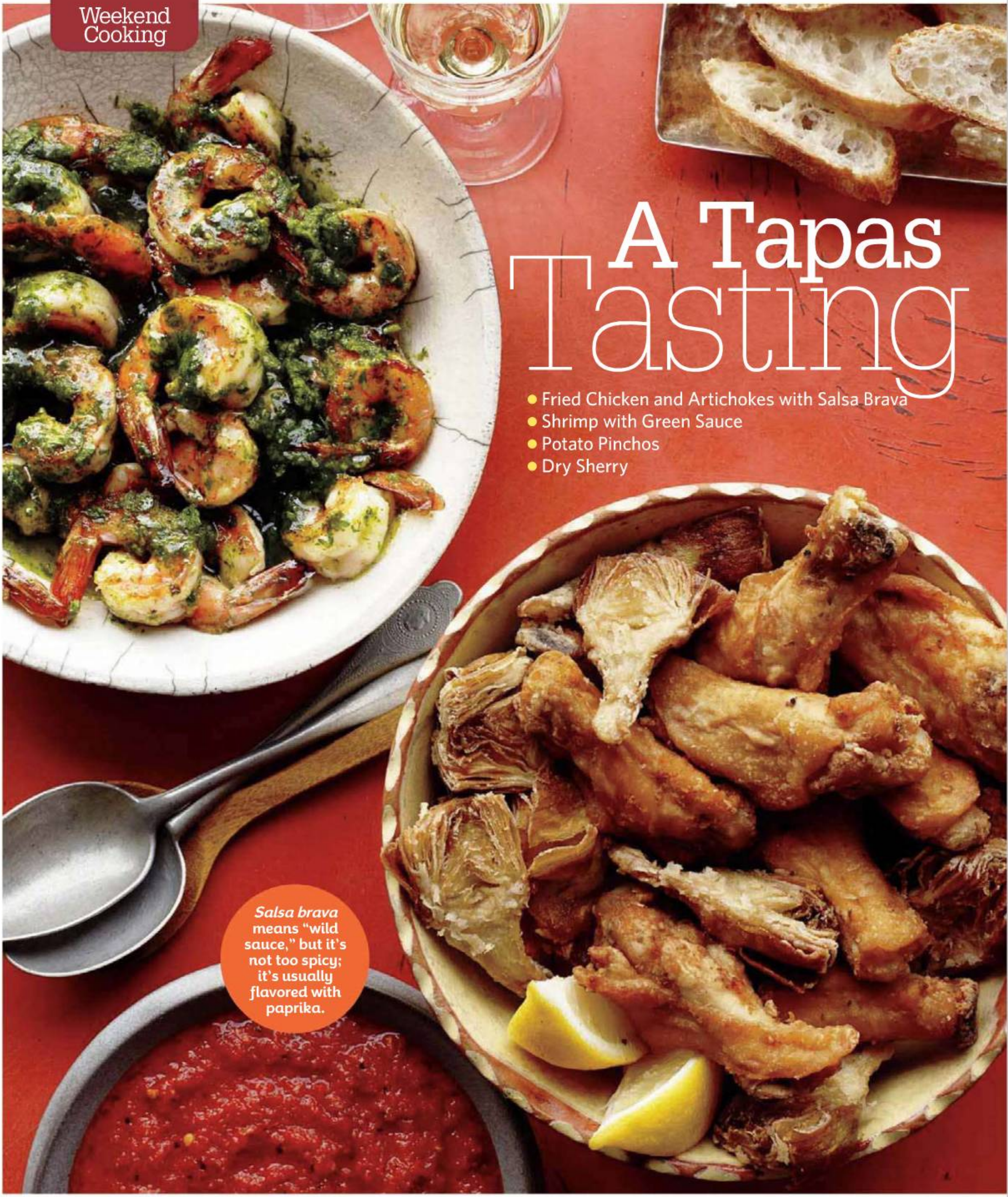

A Tapas Tasting

- Fried Chicken and Artichokes with Salsa Brava
- Shrimp with Green Sauce
- Potato Pinchos
- Dry Sherry

Salsa brava **means "wild sauce," but it's not too spicy; it's usually flavored with paprika.**

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FRIED CHICKEN AND ARTICHOKES WITH SALSA BRAVA

ACTIVE: 55 min | TOTAL: 55 min (plus marinating and chilling) | SERVES: 6

FOR THE CHICKEN
- 1 cup beer
- ⅓ cup sherry vinegar or white wine vinegar
- 1 teaspoon dried oregano
- 5 cloves garlic, smashed
- 1 tablespoon coriander seeds, crushed
- 3 bay leaves
- Kosher salt and freshly ground black pepper
- 18 chicken wing drumettes
- Extra-virgin olive oil, for frying
- 1 cup all-purpose flour
- 1 8.5-ounce can artichoke hearts, drained and halved
- Lemon wedges, for serving

FOR THE SALSA
- 1 6-ounce jar piquillo or pimiento peppers, drained
- ¼ red onion, coarsely chopped
- 1 clove garlic, coarsely chopped
- ¼ cup extra-virgin olive oil
- ½ teaspoon ground coriander
- 2 teaspoons smoked paprika
- ½ teaspoon ground cumin
- ¼ teaspoon dried thyme
- Pinch of cayenne pepper
- 2 tablespoons dry white wine
- 2 teaspoons sherry vinegar or white wine vinegar
- Kosher salt and freshly ground black pepper

1. Prepare the chicken: Mix the beer, vinegar, oregano, garlic, coriander, bay leaves, 2 teaspoons salt and ½ teaspoon black pepper in a large bowl. Add the chicken, cover and refrigerate at least 6 hours or overnight.
2. Meanwhile, make the salsa: Puree the peppers, onion, garlic, olive oil, coriander, paprika, cumin, thyme, cayenne, wine and vinegar in a food processor until smooth. Season with salt and black pepper, cover and refrigerate at least 2 hours.
3. Fry the chicken and artichokes: Heat 1 inch of olive oil in a large pot until a deep-fry thermometer registers 350˚. Meanwhile, season the flour with salt and black pepper in a bowl. Remove the chicken from the marinade and pat dry. Dredge the chicken in the flour and fry in batches, turning as needed, until golden brown, 10 to 12 minutes. Drain on paper towels.
4. Return the oil to 350˚. Dredge the artichoke hearts in the remaining flour and fry until golden brown, 3 to 4 minutes. Drain on paper towels and squeeze a few lemon wedges on top. Serve the chicken and artichokes with the salsa and more lemon.

SHRIMP WITH GREEN SAUCE

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 6

- 6 tablespoons extra-virgin olive oil, plus more for drizzling
- 5 cloves garlic, finely chopped
- 2 tablespoons brandy
- ½ cup dry white wine
- 1 cup chopped fresh parsley
- Kosher salt and freshly ground pepper
- 18 large shrimp, peeled and deveined, tails intact
- Warm baguette slices, for serving

1. Heat 2 tablespoons olive oil in a skillet over medium heat. Add the garlic and cook until it softens slightly, about 1 minute. Add the brandy and swirl the pan until the alcohol evaporates. Add the wine and ¼ cup water and cook to reduce slightly, 3 to 4 minutes. Stir in the parsley, ½ teaspoon salt, and pepper to taste. Transfer the mixture to a blender with 2 tablespoons olive oil and puree until smooth. Cover and set aside.
2. When ready to serve, heat the remaining 2 tablespoons olive oil in a skillet over high heat. Add the shrimp; cook until just pink, 1 to 2 minutes. Add the green sauce, season with salt and pepper, and warm through. Drizzle with olive oil or water to loosen the sauce. Serve with bread.

WINE AND BEER PHOTOS: MARKO METZINGER/STUDIO D. WINE PAIRINGS: RUPA BHATTACHARYA; BEER PAIRINGS: JESSE L. YORK.

POTATO PINCHOS Spanish tapas bars typically serve pinchos, bite-size snacks held together with toothpicks (*pincho* means "spike" in Spanish). Try these potatoes: Mix mayonnaise with capers, fennel seeds, salt and pepper. Spread on rounds of boiled potato and add your choice of toppings, such as chorizo, manchego and olives. Skewer with toothpicks.

DRY SHERRY

Spanish dry sherry is a classic tapas pairing, but it's surprisingly underappreciated in the United States. That's a good thing: Low demand means great prices!

> Alvear's Fino Montilla *($14)*
Fino is the lightest type of sherry, but this pick has plenty of smoky raisin flavor—perfect with the pinchos.

> Hidalgo La Gitana Manzanilla *($16)*
Manzanilla is fino that's made in the coastal town of Sanlúcar de Barrameda. Its salty ocean flavor goes great with seafood.

> Lustau Dry Amontillado "Los Arcos" *($16)*
Amontillado sherry has a deep caramel aroma, and this peppery choice is one of the best.

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Memorial Day Cookout

- Chili-Glazed Pork Ribs
- Bell Pepper Slaw
- Praline Ice Cream Sandwiches
- Ice-Cold Beer

Indirect heat is the key to juicy ribs. If you're using a charcoal grill, bank the coals on one side. On a gas grill, light only one burner.

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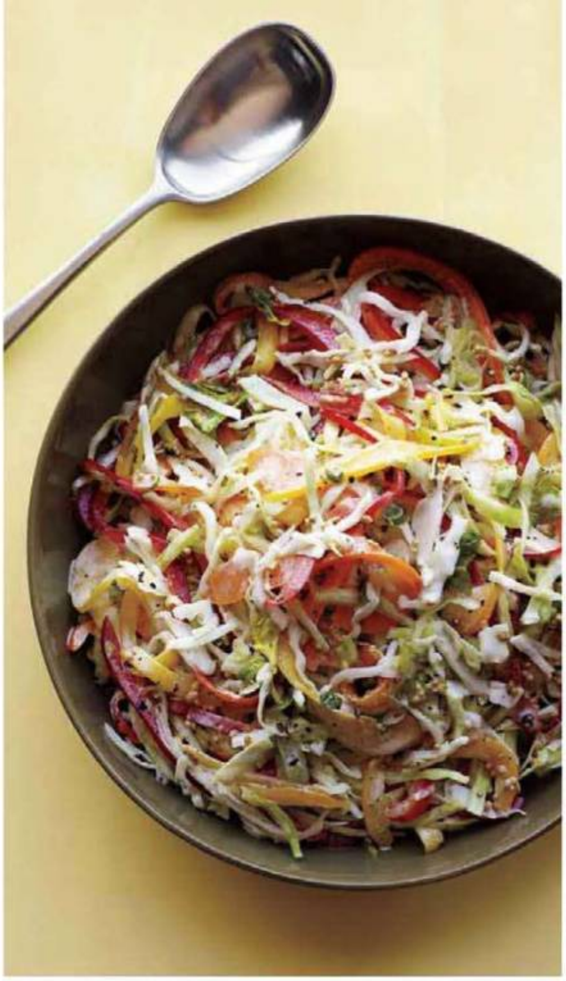
CHILI-GLAZED PORK RIBS

ACTIVE: 1 hr | TOTAL: 4 hr (plus refrigerating) | SERVES: 6 to 8

2 racks pork spareribs (about 6 pounds)
Kosher salt
3 tablespoons packed light brown sugar
2 cloves garlic, minced
2 teaspoons fresh thyme
3 tablespoons ancho chili powder
Freshly ground black pepper
¼ teaspoon cayenne pepper
3 cups apple cider
3 tablespoons ketchup
2 tablespoons dijon mustard
2 teaspoons Worcestershire sauce

1. Make shallow cuts between the ribs on the bone side with a sharp knife, piercing just the membrane.
2. Mix 1 tablespoon salt, the brown sugar, garlic, thyme, chili powder, ¼ teaspoon black pepper and the cayenne in a bowl. Rub the spice mixture evenly over the ribs. Place the ribs on a rack in a roasting pan, loosely cover and refrigerate at least 4 hours or overnight.
3. Meanwhile, combine the cider, ketchup, mustard and Worcestershire sauce in a saucepan over medium heat and simmer until reduced to about 2 cups, about 30 minutes. Cover and set aside.
4. Preheat a grill to low heat on one side. Cook the ribs bone-side down on the cooler side of the grill, covered, until tender, about 2 hours 30 minutes. (If using a charcoal grill, add more charcoal as needed to maintain the temperature.) Continue to cook, uncovering every 10 minutes to baste with the sauce, until the ribs are glazed, about 40 more minutes. Remove from the grill and cut into pieces.



BELL PEPPER SLAW

ACTIVE: 15 min | TOTAL: 15 min (plus refrigerating) | SERVES: 6 to 8

3 tablespoons sugar
Kosher salt
½ cup apple cider vinegar
1½ teaspoons celery seeds
1½ teaspoons mustard seeds
Freshly ground pepper
6 bell peppers (red, orange and yellow), cut into thin strips
2 stalks celery, finely chopped
4 scallions, chopped
½ head green cabbage, thinly sliced and roughly chopped
3 tablespoons whole-grain dijon mustard
½ cup mayonnaise

1. Whisk the sugar and 2 teaspoons salt with the vinegar in a large bowl until dissolved. Add the celery seeds, mustard seeds, ½ teaspoon pepper, the bell peppers, celery, scallions and cabbage, and toss to combine. Refrigerate at least 1 hour to allow the flavors to develop.
2. Add the mustard and mayonnaise to the slaw and toss to coat. Refrigerate until ready to serve.

PRALINE ICE CREAM SANDWICHES

For an easy post-barbecue treat, sandwich a scoop of softened praline or butter pecan ice cream and a spoonful of caramel sauce between chocolate wafers. Run a knife around the edge to smooth, then roll in chopped pecans, if desired. Wrap in plastic wrap and freeze until ready to serve.

YES YOU CAN!

Some craft brewers are rolling out cookout-friendly cans. Put these on ice at your next backyard bash:

> **New Belgium Brewing Fat Tire Amber Ale *($10 for a six-pack)*** The malty flavor and toasty aroma of this ale temper the heat of the ribs and bring out the sweetness of the glaze.

> **21st Amendment Brewery Hell or High Watermelon Wheat Beer *($10 for a six-pack)*** Brewers use 3,300 pounds of fresh watermelon for each batch of this tart wheat beer—call it a sub for fruit salad.

> **Sly Fox Brewing Pikeland Pils *($9 for a six-pack)*** Canned pilsners can be watery and bland, but this refreshing beer, brewed in Pennsylvania, has great hoppy flavor and a snappy finish.

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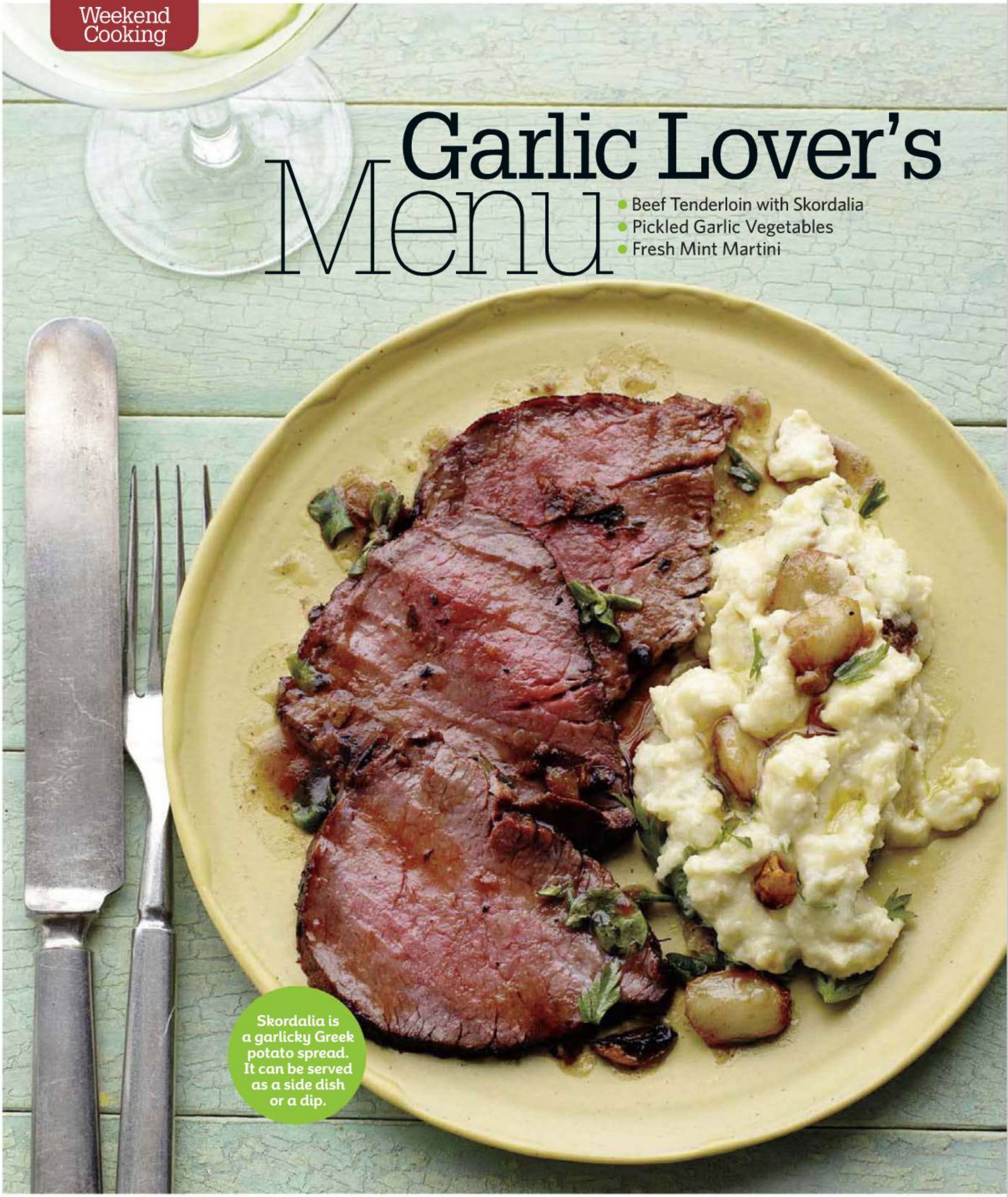
Garlic Lover's Menu

- Beef Tenderloin with Skordalia
- Pickled Garlic Vegetables
- Fresh Mint Martini



Skordalia is a garlicky Greek potato spread. It can be served as a side dish or a dip.

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BEEF TENDERLOIN WITH SKORDALIA

ACTIVE: 1 hr | TOTAL: 1 hr 45 min | SERVES: 6

FOR THE BEEF

- ½ cup extra-virgin olive oil
- 6 cloves garlic, thinly sliced
- 2 tablespoons coarsely chopped fresh marjoram, plus more for garnish
- 1 1¾-pound piece boneless beef tenderloin

Kosher salt and freshly ground pepper

FOR THE SKORDALIA

- 1 head garlic
- ¾ cup extra-virgin olive oil
- 1 medium russet potato

Kosher salt

- ⅓ cup blanched whole almonds
- 1½ tablespoons white wine vinegar
- 2 teaspoons chopped fresh marjoram
- 1 tablespoon chopped fresh parsley

1. Prepare the beef: Mix the olive oil, sliced garlic and marjoram in a baking dish. Add the beef and turn to coat, then cover and marinate at room temperature, turning occasionally, 1 hour.
2. Meanwhile, make the skordalia: Smash and peel the garlic cloves; warm in a small saucepan with the olive oil over low heat until soft, about 12 minutes. Meanwhile, peel the potato and cut into chunks. Cover with water in a saucepan, season with salt and simmer over medium heat until tender, about 12 minutes. Transfer the potato to a bowl with a slotted spoon, reserving the cooking water, and mash with a potato masher.
3. Blend the almonds in a food processor until smooth. Add about half of the softened garlic, ½ cup of the garlic-flavored oil, ⅓ cup potato cooking water, the vinegar and ¾ teaspoon salt; puree until smooth. Add the potato and pulse just until creamy. Transfer to a bowl and stir in the marjoram and parsley.
4. Preheat the oven to 400°. Remove the beef from the marinade and scrape off any garlic (reserve the marinade). Heat a large ovenproof skillet over medium-high heat. Add 1 tablespoon of the marinade, then sear the beef until browned on all sides, about 8 minutes. Transfer the skillet to the oven and roast until a thermometer inserted into the center of the beef registers 125°, about 15 minutes. Transfer to a cutting board and let rest 10 minutes.
5. Slice the beef and serve with the skordalia. Top with the remaining garlic oil, softened garlic and more marjoram.

PICKLED GARLIC VEGETABLES

ACTIVE: 15 min | TOTAL: 15 min (plus overnight pickling) | SERVES: 6

- 1½ cups white wine vinegar
- 1 cup dry white wine
- ⅓ cup sugar
- 2 teaspoons coriander seeds
- 2 teaspoons fennel seeds
- 2 teaspoons mustard seeds
- ½ teaspoon red pepper flakes
- 1 bay leaf

Kosher salt

- 1½ cups garlic cloves (halved if large)
- 2 carrots, cut into sticks
- 1 bulb fennel, trimmed, cored and cut into wedges (fronds reserved)
- 6 radishes, quartered
- 4 garlic scapes (stalks), trimmed (optional)

1. Bring the vinegar, wine, sugar, spices, bay leaf and 1 tablespoon salt to a boil. Add the garlic cloves and simmer 5 minutes.

2. Pack the carrots, fennel wedges and fronds, radishes and garlic scapes, if using, in a quart-size jar.

3. Pour the hot liquid over the vegetables. Let cool; cover and refrigerate at least overnight (preferably 48 hours).

FRESH MINT MARTINI

Think of this drink as a breath saver: Combine 1 or 2 slices cucumber, 4 or 5 mint leaves, 1 tablespoon lime juice and 1 teaspoon sugar in a shaker and crush with a muddler or spoon. Add 3 ounces gin or vodka and fill with ice. Cover and shake, then strain through a sieve into a chilled martini glass. Garnish with a cucumber slice.

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Make-Ahead Lunch Spread

- No-Knead Peasant Bread
- Oven-Dried Tomatoes
- Glazed Figs
- Walnut-Pepper Spread
- Red-Wine Punch

Put out a platter of cured meats and soft cheeses to go with your homemade bread and toppings.

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NO-KNEAD PEASANT BREAD

ACTIVE: 30 min | TOTAL: 3 hr 15 min (plus 18-hr rising) | MAKES: one 8-inch loaf

- 2½ cups unbleached bread flour
- ½ cup whole-wheat flour
- ½ teaspoon active dry yeast
- 1½ teaspoons salt
- All-purpose flour, for dusting

1. Combine the bread flour, whole-wheat flour, yeast and salt in a large bowl. Add 1½ cups lukewarm water (about 100°) and mix with your hands or a spoon until the dough comes together (it will be wet and sticky). Cover the dough tightly with plastic wrap. If you have extra time, refrigerate 12 to 24 hours; this is not necessary but will improve the flavor of the bread.

2. Let the dough rise, covered, at room temperature for about 18 hours; this rise is necessary whether you refrigerate the dough first or not. The surface will be bubbly after rising.

3. Generously dust a work surface with all-purpose flour. Turn the dough out onto the flour, then sprinkle flour on top. Fold the top and bottom of the dough into the center, then fold in the sides to make a free-form square. Use a dough scraper or a spatula to turn the dough over, then tuck the corners under to form a ball.

4. Line a baking sheet with parchment paper and generously dust with flour. Transfer the dough to the baking sheet, seam-side down, and sprinkle with more flour. Cover with a cotton kitchen towel (do not use terry cloth) and let rise at room temperature until doubled in size, 2 to 3 hours.

5. Position a rack in the bottom of the oven and place a 2- or 4-quart cast-iron or enameled Dutch oven (without the lid) on the rack. Preheat the oven to 450° for at least 30 minutes. When the dough has doubled, carefully transfer the hot pot to a heatproof surface. Uncover the dough, lift up the parchment and quickly invert the dough into the pot (shake the pot to center the dough, if necessary). Cover with the lid and bake 30 minutes, then uncover and bake until brown and crusty, 15 to 30 more minutes. Turn out onto a rack to cool.

THE TOPPINGS

Make these a day in advance and refrigerate until your bread is ready. Bring to room temperature before serving.

OVEN-DRIED TOMATOES

Halve 2 pounds plum tomatoes lengthwise. Place cut-side up on a baking sheet, season with salt and let stand 20 minutes. Roast in a 250° oven until slightly dry but still juicy, about 4 hours. Drizzle with olive oil and sprinkle with thyme.

GLAZED FIGS

Halve 2 cups fresh figs and place in a small pot with 2 strips lemon zest and 2 tablespoons each red wine, water and brown sugar. Cook over low heat, stirring, until the figs are soft, 20 to 25 minutes.

WALNUT-PEPPER SPREAD

Pulse 2 cups toasted walnuts, ¼ cup each olive and walnut oil, 2 tablespoons lemon juice, 2 teaspoons honey, 1 teaspoon salt and ½ teaspoon red pepper flakes in a food processor. Transfer to a bowl; mix in 1 chopped roasted red pepper and ¼ cup chopped parsley.

RED-WINE PUNCH

Try this grown-up take on fruit punch: Combine 1 bottle red wine, 6 ounces brandy, 6 ounces raspberry or orange liqueur and the juice of 2 lemons in a large pitcher and refrigerate at least 2 hours or overnight. Serve over ice and garnish with raspberries and orange slices.

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Mix Up Your Margaritas

Throw an impromptu Cinco de Mayo party with a few rounds of Mexico's signature cocktail.

PHOTOGRAPHS BY **ANDREW McCAUL**

We like 100% agave silver tequila for margaritas on the rocks: It's clear, unaged and clean-tasting, so it's perfect for mixing.

FROZEN STRAWBERRY MARGARITAS

Puree 3 cups strawberries, ¼ cup orange-flavored liqueur, ⅓ cup fresh lime juice, ¾ cup tequila (preferably añejo), 2 tablespoons honey and a pinch of salt in a blender. Add 3 cups ice and blend until smooth. Divide among 4 stemmed glasses; garnish with strawberries dipped in sugar.

CLASSIC MARGARITAS

Rub the rim of 4 rocks glasses with lime; dip in coarse salt. Fill three-quarters of the way with ice. Combine 1 cup tequila, ⅔ cup fresh lime juice, ⅓ cup orange-flavored liqueur and 2 teaspoons superfine sugar in a cocktail shaker. Shake well, then pour into the glasses. Garnish with lime.

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PINEAPPLE-CHILI MARGARITAS

Wet the rim of 4 short glasses and dip in a mixture of 2 tablespoons coarse salt and 1½ teaspoons chili powder. Fill a cocktail shaker two-thirds of the way with ice. Add 1 cup tequila, 1 cup pineapple juice, ½ cup fresh lime juice and 1½ tablespoons agave nectar. Shake well, then strain into the glasses.

PALOMA MARGARITAS

Fill 4 tall glasses three-quarters of the way with ice. Pour ½ teaspoon grenadine into each glass. Combine 1 cup tequila, 1 cup grapefruit juice, ¼ cup fresh lime juice, 2 teaspoons superfine sugar and a pinch of salt in a cocktail shaker. Shake well, then pour into the glasses. Top each drink with ¼ cup grapefruit soda.

PASSION FRUIT MARGARITAS

Combine 1 cup tequila, 1 cup passion fruit nectar, ¼ cup orange-flavored liqueur, 2 teaspoons superfine sugar and a pinch of salt in a cocktail shaker. Shake well, then pour into 4 short glasses filled with crushed ice. Rub the rims with lime wedges, then add to the drink.

JALAPEÑO MARGARITAS

Mix ½ to 1 sliced seeded jalapeño and 1¼ cups tequila in a glass; let stand 1 hour. Rub the rim of 4 short glasses with lime and dip in a mixture of 2 tablespoons each sugar and coarse salt. Fill three-quarters of the way with ice. Combine the jalapeño tequila, ½ cup fresh lime juice, 3 tablespoons orange-flavored liqueur and 2 teaspoons superfine sugar in a cocktail shaker. Shake well, then pour into the glasses. Garnish with cilantro.

FOOD AND PROP STYLING: PAUL LOWE

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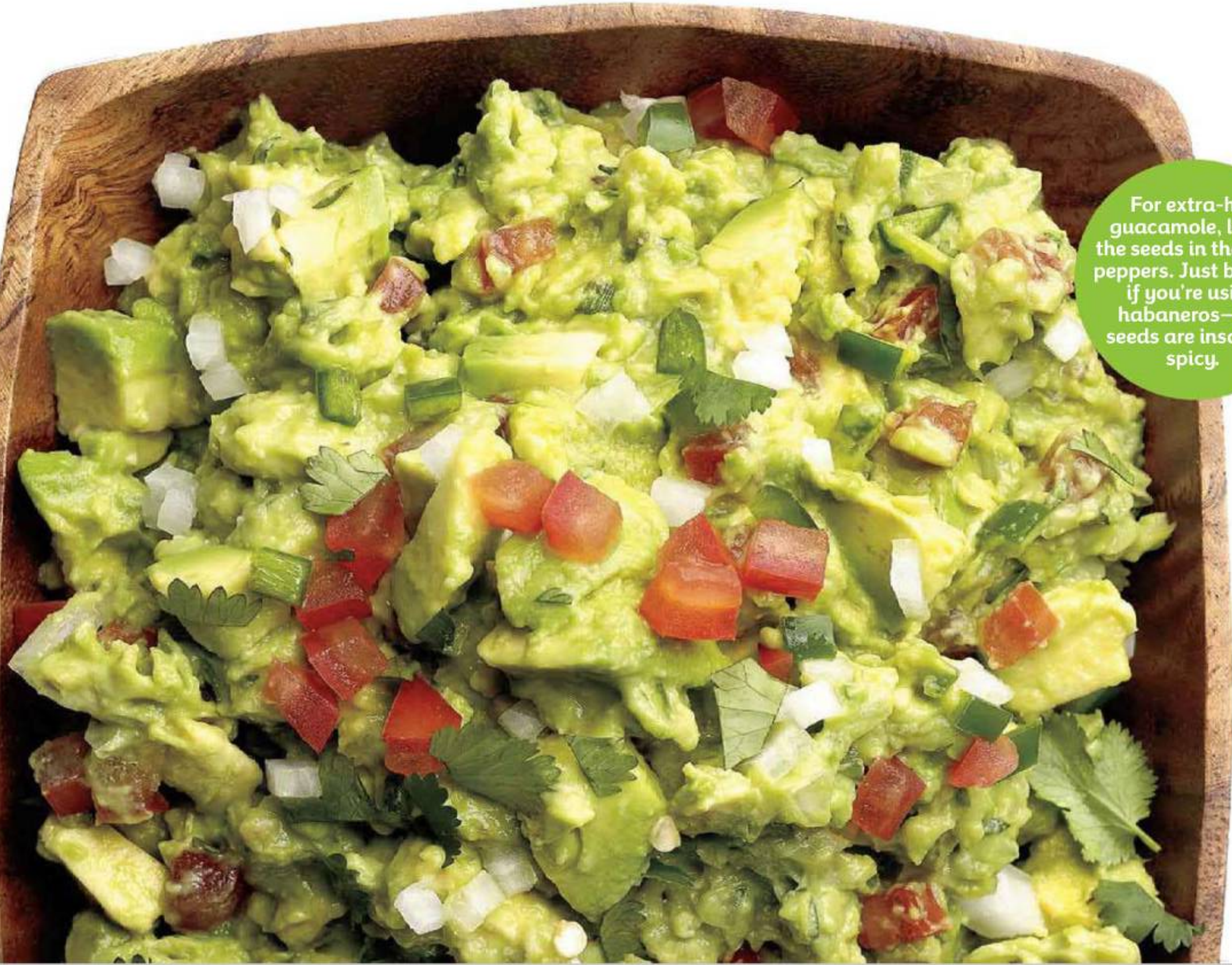
Perfect

GUACAMOLE

Pile ¼ cup chopped onion, 1 to 3 chopped serrano chiles, ¾ cup torn cilantro and a big pinch of kosher salt on a cutting board. Chop, then mash into a paste with the flat side of a large knife. Transfer to a bowl, add 3 diced avocados and mash with a wooden spoon until combined but still chunky. Stir in 1 medium diced tomato and season with salt. Top with more tomato, cilantro and onion.



For extra-hot guacamole, leave the seeds in the chile peppers. Just beware if you're using habaneros—the seeds are insanely spicy.

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Guac With a Twist
Try these tasty variations on the classic recipe.

Spicy Papaya
Combine 1 diced small papaya and the juice of 1 lime in a bowl. Mash ½ chopped seeded habanero chile and ½ teaspoon kosher salt into a paste with a large knife, then add ½ cup cilantro and mince. Add the chile mixture to the bowl along with 2 diced avocados and ½ diced red onion; stir until combined and season with salt.

Southwest Corn
Oil 1 ear of corn; sprinkle with chili powder, ground coriander and kosher salt. Broil the corn, 2 plum tomatoes and 1 bunch scallions, 5 to 7 minutes. Chop the scallions and tomatoes; mash with 3 diced avocados, 2 minced jalapeños, ¼ cup chopped cilantro and the juice of 1 lime. Add the corn kernels and season with more chili powder, coriander and salt.

Creamy Tomatillo
Boil 4 husked and rinsed tomatillos in a pot of water, 5 minutes. Puree ½ cup chopped cilantro, ½ cup chopped white onion, 1 chopped jalapeño and a splash of the tomatillo cooking water in a blender. Drain the tomatillos, add to the blender and pulse. Add 2 chopped avocados and 1 teaspoon kosher salt and pulse. Season with more salt to taste.

Avocado Tips

Use Hass avocados—the brown wrinkly kind—for guacamole. They're especially rich and creamy.

Buy avocados that are slightly soft but not squishy.

Ripen in a paper bag with an apple or a banana at room temperature.

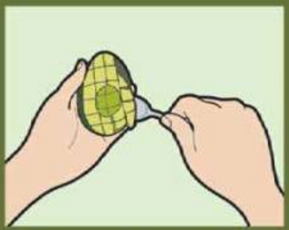
Store ripe whole avocados in the fridge for 2 or 3 days.

How to Pit an Avocado

1. Slice in half lengthwise around the pit, then twist the two halves in opposite directions to separate.

2. Hold the half with the pit in a kitchen towel. Carefully knock the bottom end of a knife blade into the pit.

3. Twist the knife to remove the pit. Use the edge of a cutting board or trash can to pull the pit off the knife.



4. Slice or dice the avocado in its skin with a paring knife and scoop out the flesh with a spoon.

FOOD STYLING: VIVIAN LUI. ILLUSTRATIONS: BROWN BIRD DESIGN.

PHOTOGRAPHS BY CHARLES MASTERS

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Try this at home:

TORTILLAS

Aarón Sánchez, cohost of *Chefs vs. City*, shows us how to make authentic Mexican tortillas—and turn them into tacos.

PHOTOGRAPHS BY **TINA RUPP**

CARNE ASADA TACOS

ACTIVE: 1 hr | TOTAL: 1 hr 25 min
SERVES: 4 to 6

FOR THE TORTILLAS
1¾ cups masa harina (corn flour)

FOR THE TACOS
1 12-ounce jar sliced pickled jalapeños, drained
1 1¾-pound flank steak, trimmed
Kosher salt and freshly ground pepper
⅓ cup chopped white onion
2 to 4 tablespoons salsa (see page 109)
½ cup fresh cilantro
Lime wedges, for serving

Be sure to buy fine-ground masa harina. Stay away from bags labeled "para tamales."

Watch Aarón take on other Food Network stars this month in *Chefs vs. City*, Sundays at 9 p.m.

1. Make the dough.

Put the masa harina in a bowl and gradually stir in 1 cup plus 2 tablespoons warm water with a fork. Add 3 to 4 more tablespoons water, 1 tablespoon at a time, and mix with your hands until the dough comes together. Knead until soft and pliable, then gather into a ball, cover with plastic wrap and set aside, 30 minutes. Meanwhile, marinate the steak: Spread the jalapeños in a baking dish and press the steak on top. Cover and set aside at room temperature, about 1 hour.

2. Shape into balls.

Roll the dough into ping-pong-size balls, moistening your hands with water to keep the dough from sticking. Place the balls on a baking sheet lined with plastic wrap; keep covered with more plastic wrap as you roll the rest of the dough.

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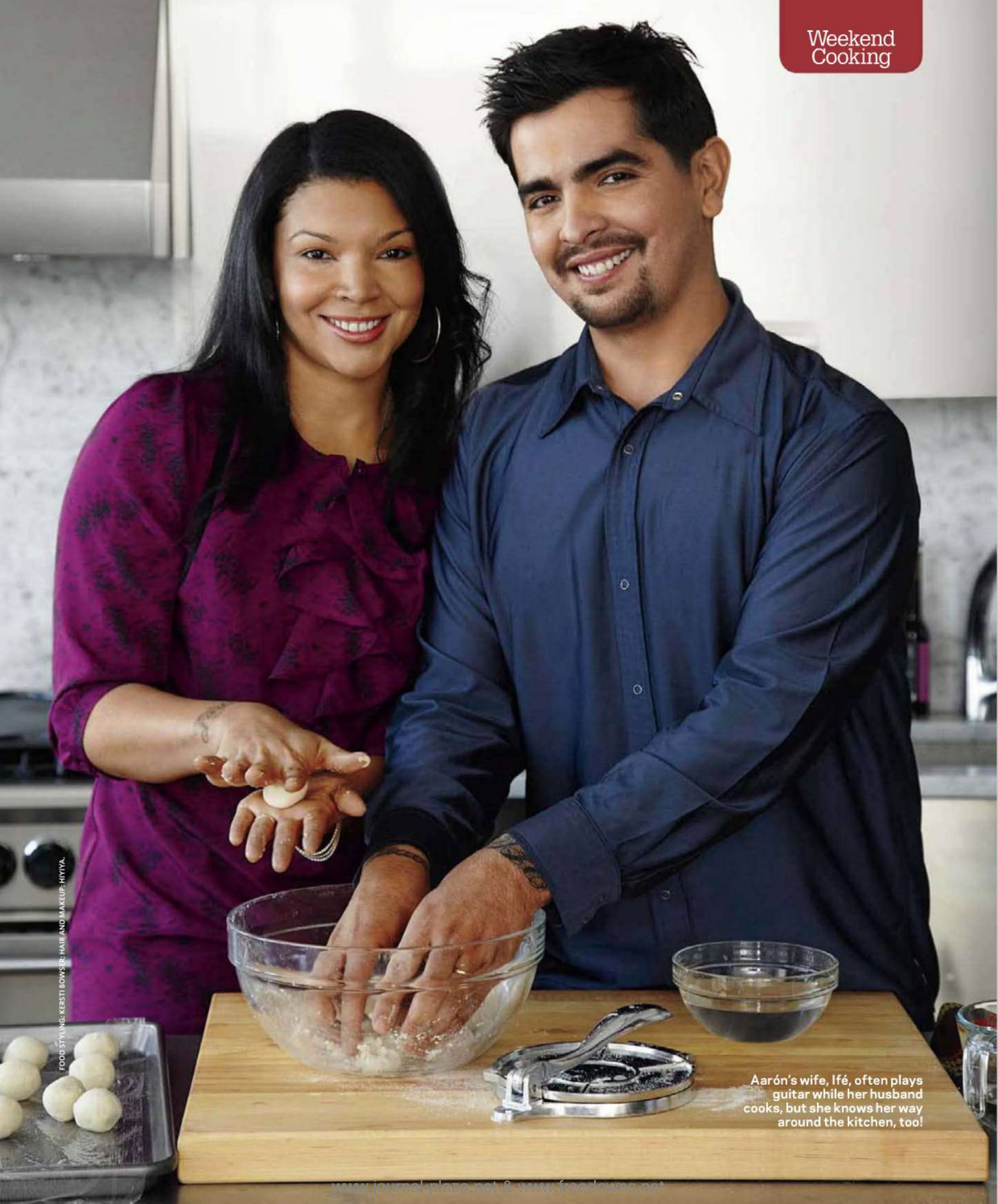

Aarón's wife, Ifé, often plays guitar while her husband cooks, but she knows her way around the kitchen, too!

FOOD STYLING: KERSTI BOWSER; HAIR AND MAKEUP: HIYIYA.

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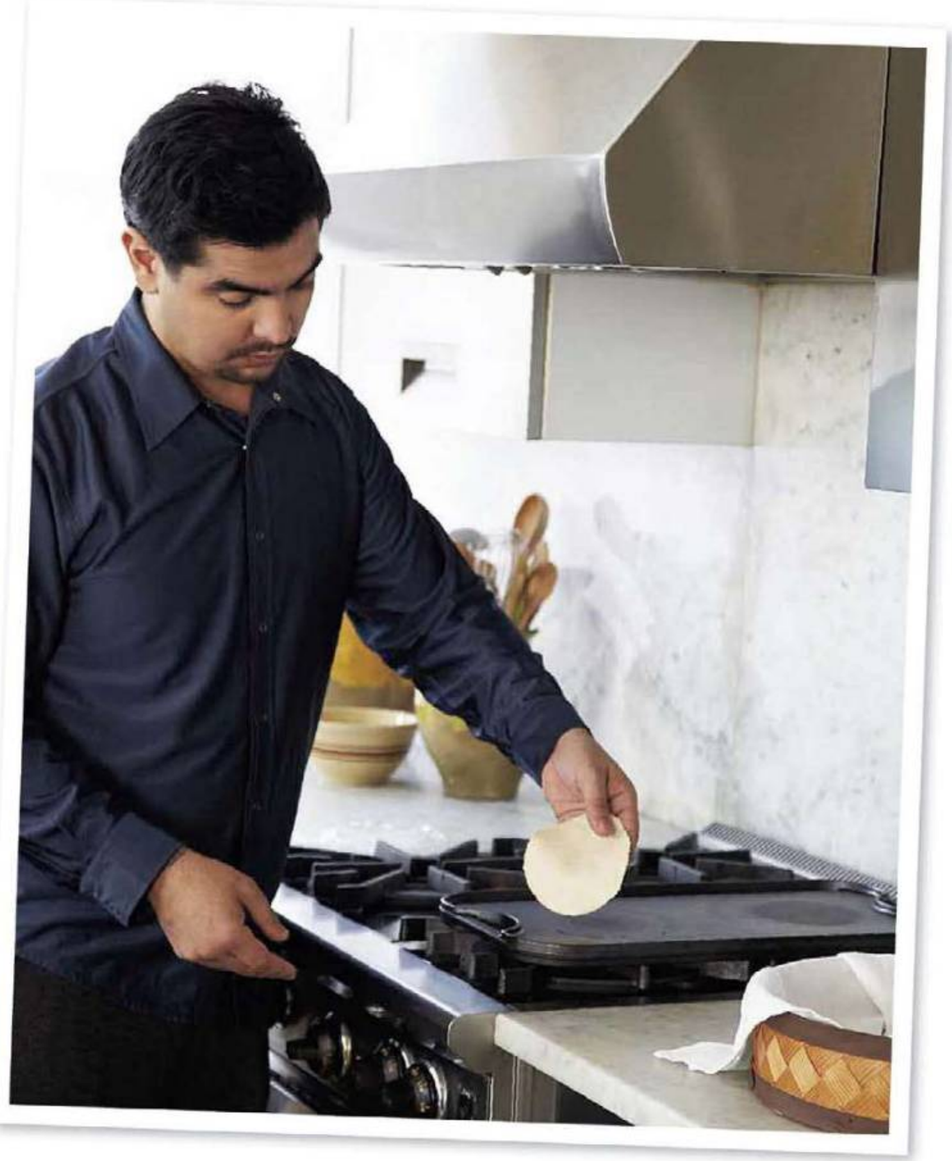
3. Press the dough.

Set a large griddle over 2 burners; heat one side to medium-low and the other to medium-high (or use 2 cast-iron skillets). Cut a circle slightly larger than your tortilla press from a large resealable plastic bag; include the seam of the bag in your circle so that the two circles remain attached on one side. Place a dough ball between the plastic rounds and flatten in a tortilla press into a 5-inch circle, about ⅛-inch thick.

No tortilla press? Use a coffee can to flatten the dough.

4. Cook the tortillas.

Peel off the top piece of plastic, flip the tortilla onto your hand and peel off the bottom piece of plastic. Ease the tortilla onto the cooler side of the griddle and cook until it is slightly dry around the edges and starts to peel away from the griddle, about 45 seconds. Transfer to the hotter side of the griddle, uncooked-side down. Cook until speckled on the bottom, about 1 minute, then flip and cook until puffed in spots, about 1 more minute. Press and cook the remaining tortillas; stack them in a cloth-lined basket and cover with the cloth, or wrap in foil and keep warm in a 250° oven.



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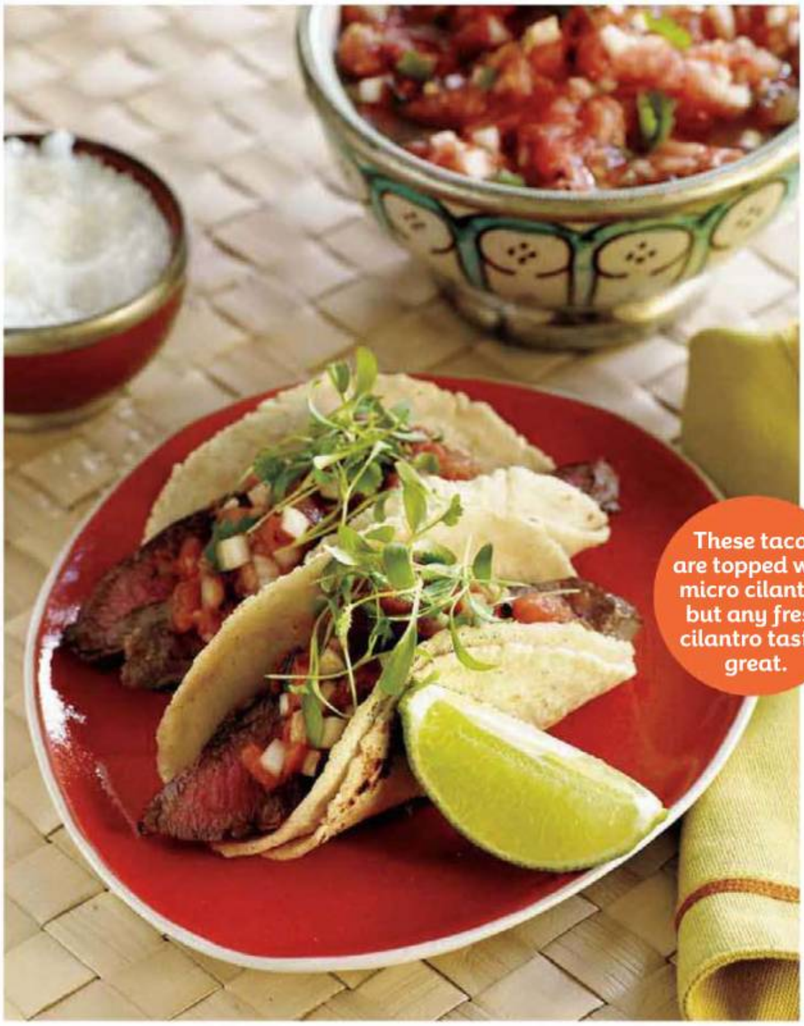
5. Grill the steak.

Preheat a grill or grill pan to high. Brush the jalapeños off the steak, pat dry and season with salt and pepper. Grill the steak 4 to 6 minutes per side for medium-rare. Let rest 10 minutes, then thinly slice.



These tacos are topped with micro cilantro, but any fresh cilantro tastes great.

6. Assemble the tacos.

For each taco, stack 2 tortillas and lay a few pieces of steak in the middle. Top with onion, salsa and cilantro. Serve with lime wedges.

"Don't worry about imperfections in your tortillas—that's how you know they're homemade."

SALSA DE ARBOL

ACTIVE: 30 min | TOTAL: 1 hr 30 min
MAKES: about 2½ cups

- 4 dried arbol chiles, stemmed
- 1 pound plum tomatoes, halved
- ½ white onion, chopped
- 1 clove garlic, minced
- 1 teaspoon dried oregano (preferably Mexican)
- Juice of ½ lime
- Pinch of sugar
- Kosher salt
- Fresh cilantro, for garnish

1. Toast the chiles in a dry skillet or saucepan over medium-low heat, shaking the pan, about 2 minutes. Pour ½ cup boiling water on top, cover and let soak 15 minutes.
2. Meanwhile, preheat a grill or grill pan to high. Grill the tomatoes, turning, until charred. Transfer to a food processor. Add the chiles and their soaking water, onion, garlic, oregano, lime juice, sugar and 1¼ teaspoons salt; pulse until chunky. Set aside, about 1 hour. Garnish with cilantro.

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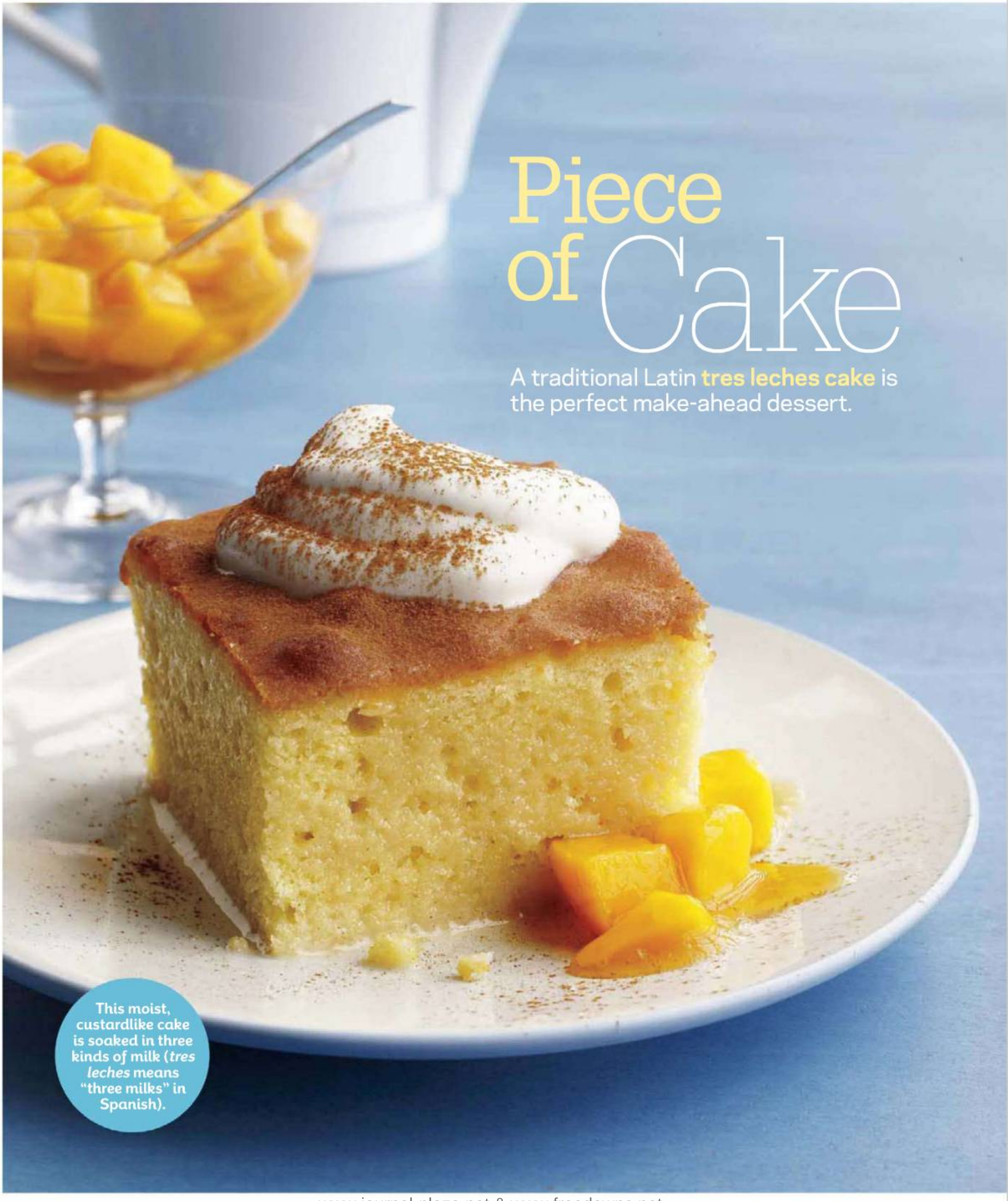

Piece of Cake

A traditional Latin **tres leches cake** is the perfect make-ahead dessert.

This moist, custardlike cake is soaked in three kinds of milk (*tres leches* means "three milks" in Spanish).

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what you'll need

FOR THE CAKE

Vegetable oil, for greasing

4 large eggs

1 cup sugar

⅔ cup unsalted butter, melted

1 teaspoon vanilla extract

2¼ cups whole milk

1½ cups cake flour

1 teaspoon baking powder

¼ teaspoon salt

12-ounce can evaporated milk

14-ounce can sweetened condensed milk

1 tablespoon dark rum

FOR THE TOPPING

2 large ripe mangoes

3 tablespoons sugar

1 cup heavy cream

Ground cinnamon, for sprinkling

TRES LECHES CAKE WITH MANGO

ACTIVE: 40 min | TOTAL: 1 hr 5 min (plus soaking) | SERVES: 8 to 10

1. Preheat the oven to 350°. Grease an 8-inch square baking pan with vegetable oil and line the bottom with parchment paper.

2. Make the cake: Beat the eggs and sugar in a large bowl with a mixer until pale and slightly thick, about 6 minutes. Slowly beat in the melted butter, then beat in the vanilla and ¼ cup whole milk.

3. Whisk the flour, baking powder and salt in a bowl. Sift the flour mixture over the egg mixture, then gently fold together with a rubber spatula to make a thick batter. Transfer the batter to the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 30 minutes. Run a knife along the edges to release the cake from the pan.

4. Meanwhile, whisk the remaining 2 cups whole milk, the evaporated milk, condensed milk and rum in a bowl. Pierce the warm cake all over with a fork, then pour the milk mixture evenly on top. Cover and refrigerate at least 1 hour or overnight.

5. Before serving, make the topping: Peel, pit and dice the mangoes. Puree half the mangoes in a blender with 2 tablespoons sugar. Transfer to a bowl and fold in the remaining diced mango. In a separate bowl, beat the heavy cream and the remaining 1 tablespoon sugar with a mixer until soft peaks form. Slice the cake; top each piece with the whipped cream and sprinkle with cinnamon. Serve the mango topping on the side.

TRES LECHES CAKE: CON POULOS; FOOD STYLING: JAMIE KIMM; PROP STYLING: MARINA MALCHIN. INGREDIENTS: MARKO METZINGER/STUDIO D.

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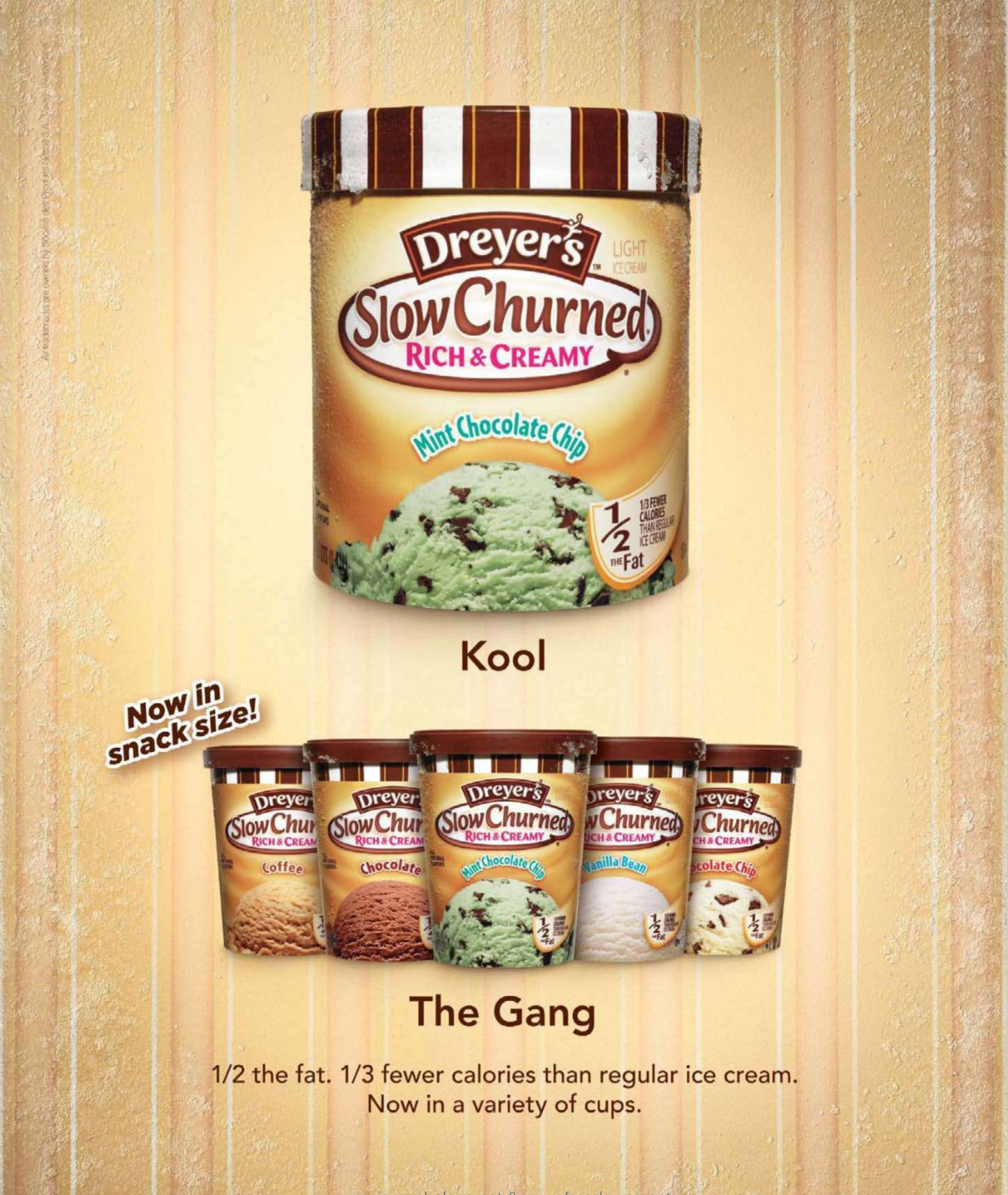

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Mother's Day

Send Mom **breakfast in bed.** Plus, pick up 50 pancake and waffle recipes, and meet the mothers of your favorite Food Network stars.

It's just a tray—no food included!

CHARLES MASTERS.

You Can Almost Taste It

If you can't be there to cook for Mom on Mother's Day, you can still send her breakfast in bed—printed right on one of these **melamine trays** *($15 each; highfashionhome.com).* Choose from several designs to give her the treat that suits her taste: champagne and berries, a traditional tea service or a continental breakfast.

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Mother knows best

We asked the moms of five Food Network stars to share some favorite family desserts—and dish about their kids.

PHOTOGRAPHS BY **KANA OKADA**

Alex Guarnaschelli and her mom, Maria

Alex Guarnaschelli, the host of *Alex's Day Off*, used to plead with her mom to stop repeating the same dessert and try something new. She was tired of her mom's signature charlotte—a classic French cake made of ladyfingers, Bavarian cream and fruit. "But Alex's dad was in love with it!" says Maria, a renowned cookbook editor. It turns out Dad wasn't alone: Alex's entire elementary school fell for the dessert, too. After Maria made one for a bake sale, administrators started begging for more to sell at scholarship fund-raisers, garnering $100 a pop. "I even made my own ladyfingers. I got so sick of making charlottes—for years I cranked out one a month," she says. Inspired by the family's frequent trips to Paris, she tried chocolate, strawberry and raspberry varieties, and the raspberry one became her family's all-time favorite.

FOOD STYLING: STEPHANA BOTTOM; PROP STYLING: LYNSEY FRYERS. INSET: BRANDON SHAUN CLARK.

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ALEX'S MOM: CHARLOTTE RUSSE WITH RASPBERRIES

ACTIVE: 1 hr 5 min | TOTAL: 1 hr 5 min (plus chilling) | SERVES: 6 to 8

- 2 ¼-ounce packets unflavored gelatin
- 4 ounces dark chocolate, finely chopped
- 2½ cups whole milk, warmed
- 8 large egg yolks
- ½ cup granulated sugar
- ⅛ teaspoon fine sea salt
- 1 tablespoon plus 1 teaspoon vanilla extract
- 18 to 20 ladyfingers
- 1 cup heavy cream
- 2 tablespoons confectioners' sugar
- 2 cups raspberries
- 1 tablespoon orange-flavored liqueur

1. Sprinkle the gelatin over 3 tablespoons water in a bowl; let stand, 5 minutes. Melt the chocolate in a heatproof bowl set over a pot of barely simmering water, stirring (do not let the bowl touch the water). Remove the bowl from the pot and slowly whisk in the milk; keep warm.

2. Whisk the egg yolks, granulated sugar, salt and 1 tablespoon vanilla in a large heatproof bowl. Place the bowl over the pot of hot water and cook, stirring constantly with a rubber spatula, until smooth and custardlike, 3 to 5 minutes. Slowly stir in the warm chocolate mixture and cook until it coats a spoon, 3 to 5 minutes. Remove the bowl from the pot and whisk in the gelatin mixture until smooth. Transfer to a clean bowl, cover and refrigerate until the mixture just begins to set, about 1 hour.

3. Line the walls of an 8-inch springform pan with ladyfingers, standing them up (trim the bottoms, if desired). Beat the heavy cream in a large bowl with a mixer until it holds soft peaks; sift 1 tablespoon confectioners' sugar on top, add the remaining 1 teaspoon vanilla and stir. Gently fold 1½ cups whipped cream into the chocolate custard until smooth. Carefully fill the pan with the chocolate cream. Refrigerate until set, at least 3 hours.

4. Remove the sides of the pan and transfer the dessert to a platter. Gently toss the raspberries with the liqueur and the remaining 1 tablespoon confectioners' sugar in a bowl, then arrange the berries on top of the cake.

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Anne Burrell and her mom, Marlene

Lots of kids get their start baking cakes from boxed mixes, but *Secrets of a Restaurant Chef* star Anne Burrell was making this Rose Geranium Cake from scratch by age 13. Her mom, Marlene, who sells five varieties of rose geraniums in her upstate New York flower shop, first started baking the cakes based on a recipe she got from a friend: She puts a few leaves in the sugar overnight, then removes them before she adds the sugar for the icing. She also lines the cake pan with the delicate leaves and discards them after baking. It tastes like home to Anne. "She grew up in my garden," Marlene says. "When she was 5, I'd pay her to pick herbs and flowers, two cents each."

ANNE'S MOM: VICTORIAN ROSE GERANIUM CAKE

ACTIVE: 50 min | TOTAL: 1 hr 20 min (plus overnight infusing) | SERVES: 8

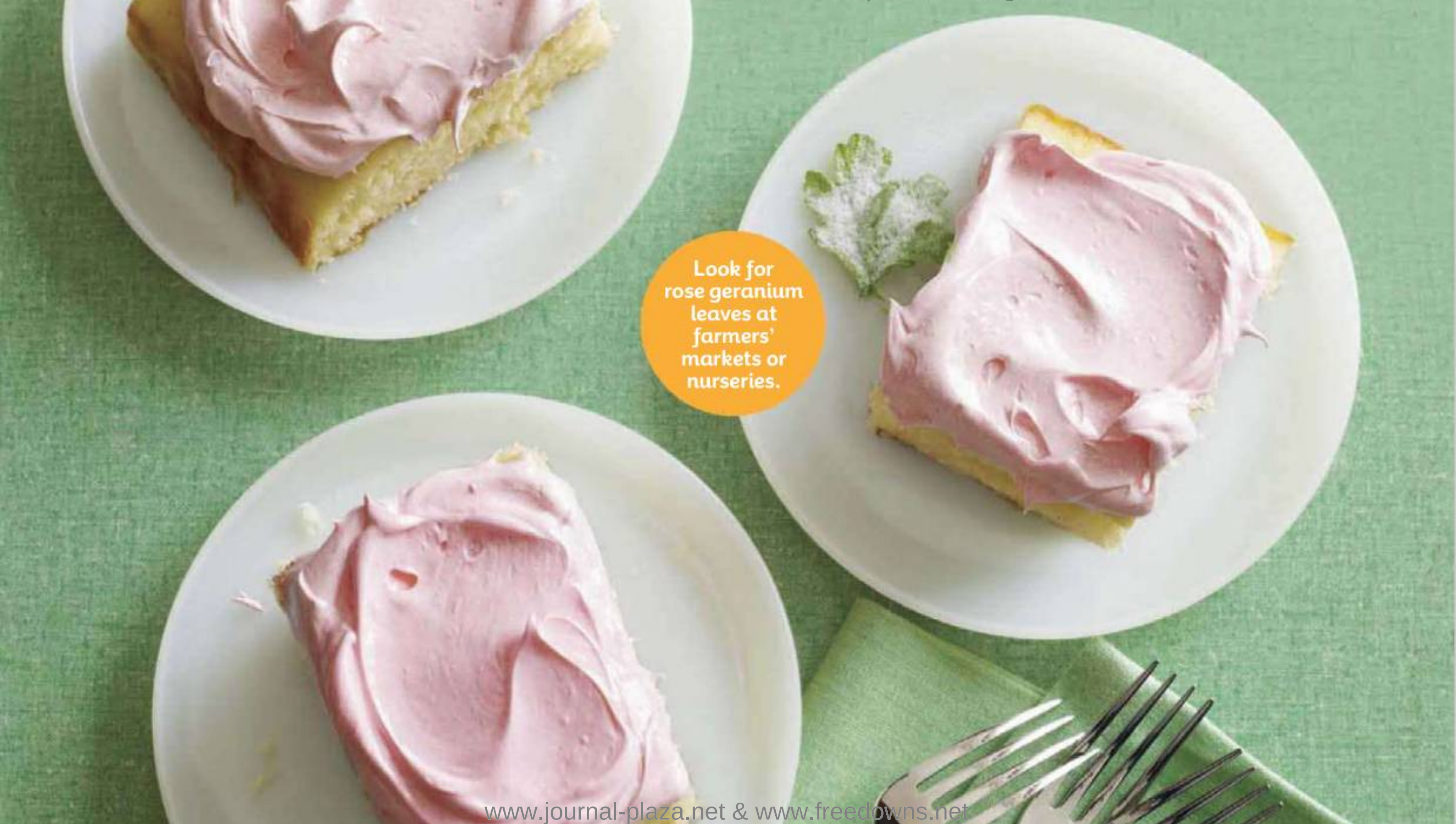
FOR THE CAKE

- 16 to 18 rose geranium leaves, rinsed and patted dry
- 2 sticks unsalted butter, plus more for the pan
- 3 cups all-purpose flour, plus more for dusting
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¾ cup whole milk
- 1 teaspoon vanilla extract
- 1¾ cups sugar
- 6 large egg whites

FOR THE FROSTING

- 4 rose geranium leaves, rinsed and patted dry
- 1½ cups sugar
- 2 large egg whites
- ¼ teaspoon cream of tartar
- Pinch of salt
- 5 drops red food coloring

1. Infuse the butter for the cake: Rub 6 rose geranium leaves to release the oils. Wrap the leaves around the butter. Wrap in plastic wrap and refrigerate overnight.
2. Infuse the sugar for the frosting: Rub 4 rose geranium leaves, then combine with 1½ cups sugar in an airtight container and let stand at room temperature overnight.
3. Make the cake: Preheat the oven to 350°. Butter and flour a 9-by-13-inch baking pan. Rub the remaining 10 to 12 leaves and arrange in the pan. Whisk the flour, baking powder and salt in a bowl. In a separate bowl, mix the milk, ¾ cup water and the vanilla. Unwrap the butter and remove the leaves. Beat the butter and 1¾ cups sugar in a large bowl with a mixer on medium speed until fluffy. Beat in the egg whites, two at a time. Add the flour mixture in three parts, alternating with the milk mixture, beginning and ending with flour. Pour the batter into the pan; bake until golden, 30 to 35 minutes. Cool 10 minutes; invert the cake onto a rack and remove the leaves.
4. Make the frosting: Remove the leaves from the sugar. Put the sugar, egg whites, cream of tartar, salt and ⅓ cup cold water in a large heatproof bowl and beat with a mixer, 1 minute. Place the bowl over a pot of barely simmering water. Beat until the mixture holds stiff peaks, about 7 minutes. Remove from the heat, add the food coloring and beat until spreadable, about 2 minutes. Spread the frosting over the cake.



Look for rose geranium leaves at farmers' markets or nurseries.

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Unless he's on the road taping *Diners, Drive-ins and Dives,* Guy Fieri has no problem making it to his mom's house on Mother's Day: She lives right next door. Over the years, the two have celebrated with countless pecan pies, using a recipe handed down from Guy's grandfather, a Georgia native. The pie is special, Penny says, because it's not too sweet and has an extra layer of pecans on the bottom. She also sometimes adds a dash of vanilla to her homemade whipped cream. "That stuff from cans and tubs should be outlawed!" she says. Pecan pie was a real treat for the family when Guy was growing up because Penny rarely made dessert; she says she stuck to cooking "hippie food, like brown rice and steamed veggies." When Guy gave up chocolate as a 12-year-old, telling his mom, "It makes you hyper," Penny was relieved that he would still indulge in this family favorite.

Guy Fieri and his mom, Penny

GUY'S MOM: SOUTHERN PECAN PIE

ACTIVE: 20 min | TOTAL: 1 hr 10 min (plus cooling) | SERVES: 8

- 1 sheet refrigerated piecrust (half a 15-ounce package)
- 1 cup light corn syrup
- 1 cup packed light brown sugar
- ½ teaspoon salt
- 5⅓ tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract
- 3 large eggs
- 2 cups toasted pecan halves
- Freshly whipped cream, for serving (optional)

1. Preheat the oven to 375°. Unroll the piecrust and place in a 9-inch pie plate. Fold the overhang under and crimp the edge with a fork or your fingers. Bake the crust until light golden brown, about 10 minutes. Cool completely on a rack. (Leave the oven on.)

2. Whisk the corn syrup, brown sugar, salt, butter and vanilla in a medium bowl. Lightly beat the eggs in a small bowl, then whisk into the corn syrup mixture.

3. Finely chop ½ cup pecans and spread evenly over the piecrust. Roughly chop another ½ cup pecans and mix into the corn syrup mixture, then pour the filling into the crust. Arrange the remaining 1 cup pecans on top in a decorative pattern.

4. Bake the pie until a knife inserted into the center comes out clean, 40 to 50 minutes. Cool completely on a rack. Serve with whipped cream, if desired.

INSET: PENNY FERRY.

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Duff Goldman and his mom, Jackie

This family recipe stays tucked away in a vintage cookbook, on a note card written by Duff Goldman's grandmother, but it's certainly not sacred. "We adapt it to include whatever we happen to have in the house," says the *Ace of Cakes* star's mom, Jackie. "It's the kind of thing you can't screw up that badly," she says. Jackie swaps in pecans when she's out of walnuts and switches between pulpy and strained orange juice. Duff's grandma once used white wine instead of sherry; this year, when Jackie ran out of sherry, she used Bénédictine. "It was so fantastic, we're considering changing the recipe for good!" There's also some wiggle room about when you can serve the dish: Duff remembers having the sweet, nutty Jell-O as a dessert, while Jackie prefers to eat it as a side with dinner, like cranberry sauce. Either way, there's no debate about its deliciousness. "It's definitely not something they're teaching in culinary school," Jackie says, "but every time Duff sees me, he asks me to make it for him."

DUFF'S MOM: CHERRY-WALNUT GELATIN MOLD

ACTIVE: 20 min | TOTAL: 25 min (plus chilling) | SERVES: 8 to 10

- 1 pound pitted sweet cherries (frozen or canned), thawed if frozen
- 1¼ cups walnut halves
- 1 large (6-ounce) package cherry Jell-O
- 1 cup sherry
- ½ cup orange juice
- Cooking spray

1. Drain the cherries and pat dry. Break the walnuts into pieces, then stuff each cherry with a nut. Reserve the extra nuts.

2. Combine the Jell-O and 2 cups boiling water in a bowl and stir until the gelatin is dissolved. Stir in the sherry and orange juice.

3. Mist a 6-cup gelatin mold or glass bowl with cooking spray. Pour in the gelatin mixture and scatter the stuffed cherries and remaining walnuts evenly in the mold. Cover and refrigerate until set, about 8 hours or overnight.

4. Before serving, place the mold in a shallow bowl of hot water to loosen, about 5 minutes. Gently invert onto a platter.

INSET: ADRIENNE HELITZER/STILL PRODUCTIONS.

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Sunny Anderson and her mom, BJ

Growing up, *Cooking for Real* host Sunny Anderson and her family moved constantly—23 places in 29 years—because her dad was in the military. But whether they were in Virginia or Germany, one thing could make anywhere feel like home: Mom's funnel cake. Sunny's mom, BJ, combined two recipes she snagged from a friend, and 9-year-old Sunny and her older brother, Tommy, started making the dessert once a month, no matter where they lived. Funnel cakes are great for kids to help with, BJ says, because "even the ugly ones taste good." She serves the sweet fried dough with a pick-your-own-toppings bar of canned pie filling, strawberry coulis, whipped cream and even hot chocolate powder. Young Sunny loved this dessert because "you can usually only get it at a carnival or fair," BJ says. "It's such a novelty at home."

SUNNY'S MOM: EASY CLASSIC FUNNEL CAKE

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 6

- 1⅓ cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon kosher salt
- 1 large egg, beaten
- 2 tablespoons granulated sugar
- 1 cup milk, plus more if needed
- Canola oil, for frying
- 1 cup confectioners' sugar
- 1 teaspoon ground cinnamon
- Whipped cream and/or fruit sauce, for serving (optional)

1. Sift the flour, baking powder, baking soda and salt into a large bowl. In a smaller bowl, whisk the egg with the granulated sugar until pale. Whisk the milk into the egg mixture, then gently fold into the flour mixture. It should be a bit thicker than pancake batter but thin enough to pour. Add up to 3 tablespoons milk to loosen the batter, if needed.

2. Heat about 2 inches of canola oil in a large high-sided skillet or pot over medium-high heat until a deep-fry thermometer registers 375°. Meanwhile, mix the confectioners' sugar and cinnamon in a small bowl. Hold a funnel in one hand with your finger plugging the hole at the bottom. Pour 1 cup batter into the funnel. Hold the funnel over the hot oil and remove your finger from the hole, letting the batter drop in a spiral pattern all over the surface of the oil. It will look like lots of individual pieces at first, but as you continue to add batter, the pieces will fuse together. Cook until the batter floats and the underside is golden brown, about 30 seconds. Flip with tongs and cook until golden brown on the other side, about 30 more seconds. Transfer to a paper-towel-lined plate and repeat to make 5 more funnel cakes. Dust with the cinnamon-sugar and serve with whipped cream and/or fruit sauce, if desired.

INSET: ANDERSON FAMILY.

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50 Pancakes & Waffles

Whip up a short stack for Sunday brunch.

PHOTOGRAPHS BY **YUNHEE KIM**

Berry-Topped Pancakes
Toss 3 cups mixed berries with 2 tablespoons sugar and 1 tablespoon lemon juice; let sit. Meanwhile, whisk 1½ cups flour, 3 tablespoons sugar, 1 tablespoon baking powder and ½ teaspoon salt. Whisk 1¼ cups milk, ½ stick melted butter, 2 eggs and a little vanilla, then whisk into the flour mixture. Ladle ¼ cupfuls onto a hot buttered skillet and cook until bubbly. Flip and cook until golden on the bottom. Top with the berries and juices.

Pull out this booklet for 50 great recipes!

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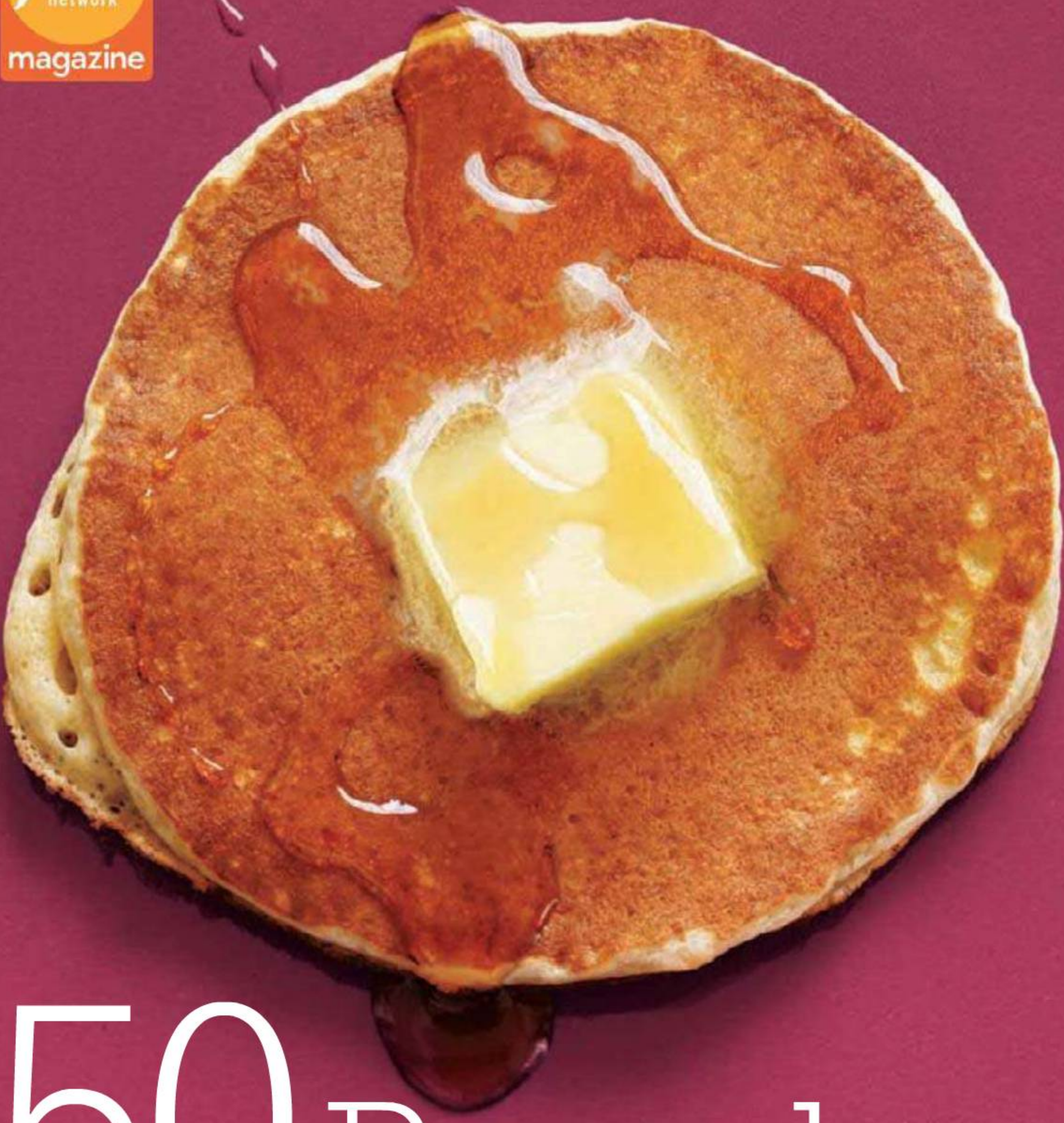
food network magazine



50 Pancakes & Waffles

PHOTOGRAPHS BY
YUNHEE KIM

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No. 15

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1. Basic Pancakes Whisk 1½ cups flour, 3 tablespoons sugar, 1 tablespoon baking powder and ½ teaspoon salt. Whisk 1¼ cups milk, ½ stick melted butter, 2 eggs and a little vanilla, then whisk into the flour mixture until just combined. Ladle ¼ cupfuls onto a hot buttered skillet and cook until bubbly. Flip and cook until golden on the bottom.

2. Blueberry Pancakes Make Basic Pancakes (No. 1); sprinkle with blueberries before flipping.

3. Chocolate-Chip Pancakes Make Basic Pancakes (No. 1); sprinkle with chocolate chips before flipping.

4. Whole-Wheat Pancakes Make Basic Pancakes (No. 1) with ¾ cup each all-purpose and whole-wheat flour. Top with chopped almonds and berries.

5. Corn Cakes Make Basic Pancakes (No. 1) with just ½ cup flour; add 1 cup yellow cornmeal with the flour. Top with honey.

6. Blue Corn Cakes Make Basic Pancakes (No. 1) with just ½ cup flour; add 1 cup blue cornmeal with the flour. Top with dried apricots warmed in honey.

7. Oat Pancakes Make Basic Pancakes (No. 1) with just ¾ cup flour; add ½ cup ground oats and ¼ cup wheat germ with the flour.

8. Lemon-Strawberry Cakes Make Basic Pancakes (No. 1) with just ½ cup milk. Add 1 cup cottage cheese and 2 teaspoons grated lemon zest with the milk. Top with strawberries and honey.

Each recipe makes 8 to 12 regular-size pancakes or waffles, 2 to 3 dozen silver-dollar-size pancakes or about 12 crêpes.

No. 9

Blini
Make Basic Pancakes (No. 1) or Buttermilk Pancakes (No. 13) with ¾ cup each all-purpose and buckwheat flour; omit the butter. Cook by tablespoonfuls. Serve with sour cream, smoked salmon and chives.

10. Berry-Topped Pancakes Toss 3 cups mixed berries with 2 tablespoons sugar and 1 tablespoon lemon juice; let sit while you make Basic Pancakes (No. 1). Top the pancakes with the berries and their juices.

11. Cocoa-Banana Pancakes Make Basic Pancakes (No. 1) with just 1 cup plus 3 tablespoons flour; add ⅓ cup cocoa powder with the flour and use ⅔ cup sugar. Add 2 mashed bananas and ½ cup mini chocolate chips to the batter.

12. Bacon-Apple Pancakes Make Basic Pancakes (No. 1); add ¼ cup crumbled bacon and ½ grated apple to the batter.

13. Buttermilk Pancakes Whisk 1½ cups flour, 3 tablespoons sugar, 1 teaspoon baking powder and ½ teaspoon each baking soda and salt. Whisk 1¼ cups buttermilk, ½ stick melted butter, 2 eggs and a little vanilla, then whisk into the flour mixture until just combined. Ladle ¼ cupfuls onto a hot buttered skillet and cook until bubbly. Flip and cook until golden on the bottom.

14. Cherry-Topped Pancakes Cook 2 cups pitted cherries, ½ cup sugar and 1 tablespoon water over low heat until syrupy. Make Buttermilk Pancakes (No. 13); top with the cherry syrup.

15. Rum-Raisin Sundaes Make Buttermilk Pancakes (No. 13); add ¼ cup plumped raisins to the batter. Heat ¼ cup syrup with 1 tablespoon rum and ¼ cup raisins. Top the pancakes with ice cream and the rum syrup.

FOOD STYLING: STEPHANA BOTTOM; PROP STYLING: LYNSEY FRYERS.

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16. Peach Corn Cakes Make Buttermilk Pancakes (No. 13) with just ¾ cup flour; add ¾ cup yellow cornmeal with the flour. Omit the butter. Add 1 cup chopped peaches to the batter. Top with peaches warmed in syrup.

17. Rhubarb Pancakes Simmer 1 cup chopped rhubarb with ½ cup sugar until soft. Cool, then drain; reserve the syrup. Make Buttermilk Pancakes (No. 13); add half of the rhubarb to the batter. Top with strawberries and the remaining rhubarb and syrup.

18. Yogurt Pancakes Make Buttermilk Pancakes (No. 13) with 1¼ cups plain yogurt instead of buttermilk.

19. Banana-Spice Cakes Make Buttermilk Pancakes (No. 13) with ¾ cup sour cream plus ¾ cup milk instead of buttermilk; add a dash of cinnamon to the batter. Add sliced bananas before flipping. Top with sour cream and brown sugar.

20. Bourbon-Bacon Pancakes Make Buttermilk Pancakes (No. 13) with 1¼ cups all-purpose flour and ¼ cup rye flour. Add 1 tablespoon bourbon to the batter. Heat ½ cup syrup, 1 tablespoon bourbon and some crumbled bacon for topping.

21. Red Velvet Pancakes Make Buttermilk Pancakes (No. 13) with just 1 cup flour; add ½ cup cocoa powder with the flour. Use ½ cup confectioners' sugar instead of granulated and omit the butter. Tint the batter with red food coloring. Top with sweetened mascarpone or whipped cream cheese.

No. 22

Dutch Baby

Mix 4 eggs, 1 cup milk, ⅔ cup flour, ½ stick melted butter, 3 tablespoons sugar and a little vanilla in a blender. Melt some butter in a cast-iron skillet. Add 1 sliced pear, then the batter; bake at 375°, 35 minutes. Dust with confectioners' sugar.

23. Pumpkin Pancakes Make Buttermilk Pancakes (No. 13) with just 1 cup buttermilk. Add ½ cup pumpkin puree and ¼ cup mini chocolate chips to the batter.

24. Sour Silver Dollars Make Buttermilk Pancakes (No. 13) without baking powder. Use ¾ cup sour cream plus ¼ cup milk instead of buttermilk and butter. Cook by tablespoonfuls.

25. Lemon Stacks Make Buttermilk Pancakes (No. 13) with ¾ cup sour cream plus ⅔ cup milk instead of buttermilk and butter. Add the zest and juice of 1 lemon to the batter. Cook by 2 tablespoonfuls; layer with lemon curd and top with whipped cream.

26. Pancakes with Apricots Simmer 1 cup chopped dried apricots, 1 tablespoon apricot jam, ½ cup water and 1 teaspoon honey until the apricots are plump. Make Basic Pancakes (No. 1) or Buttermilk Pancakes (No. 13); top with the apricots.

27. Tropical Pancakes Simmer ¾ cup agave nectar, 1 vanilla bean (split and seeds scraped), 1 strip orange zest and ¼ cup orange juice until syrupy, then stir in 1 cup diced mango and pineapple. Make Basic Pancakes (No. 1) or Buttermilk Pancakes (No. 13); top with the fruit syrup.

28. Crêpes Mix 3 eggs, 1¾ cups milk, 1 cup flour, 5 tablespoons melted butter and a pinch of salt in a blender. Pour a thin film of batter into a small hot buttered nonstick pan; cook until set, then flip and cook 30 more seconds.

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29. Crêpes Suzette Make Crêpes (No. 28). Melt 1 stick butter in a medium skillet. Stir in 6 tablespoons orange liqueur and tilt to ignite. When the flame dies, add the crêpes, 1 tablespoon sugar and 1 strip each orange and lemon peel. Warm through.

30. Swedish Pancakes Mix 3 eggs, 2 cups milk, 1½ cups flour, 6 tablespoons melted butter, 1 tablespoon sugar and a pinch of salt in a blender. Cook as directed for Crêpes (No. 28). Serve with berries or jam.

31. Shortcut Muesli Pancakes Prepare a boxed pancake mix, substituting ½ cup finely ground muesli for ½ cup of the mix. Add 2 extra tablespoons milk or water. Cook as directed. Top with yogurt.

↑

Blintzes

Make Crêpes (No. 28). Mix 1½ pounds farmer cheese, 2 eggs, 3 tablespoons confectioners' sugar, and some lemon zest and cinnamon. Spoon onto the crêpes and fold each into a packet. Cook in a hot buttered skillet until crisp; top with jam.

33. Shortcut Apple Pancakes Prepare a boxed pancake mix. Add ¼ cup applesauce and ¼ teaspoon cinnamon to the batter; cook as directed.

34. Shortcut Lemon–Poppy Seed Pancakes Prepare a boxed pancake mix. Add 2 tablespoons sugar and 2 teaspoons each grated lemon zest, lemon juice and poppy seeds to the batter; cook as directed. Top with lemon marmalade.

35. Shortcut Cranberry Pancakes Prepare a boxed pancake mix. Add ¼ cup sugar, 1 teaspoon grated orange zest and ½ cup chopped fresh cranberries to the batter; cook as directed. Cook ¾ cup cranberries in 1 cup syrup. Spoon over the pancakes.

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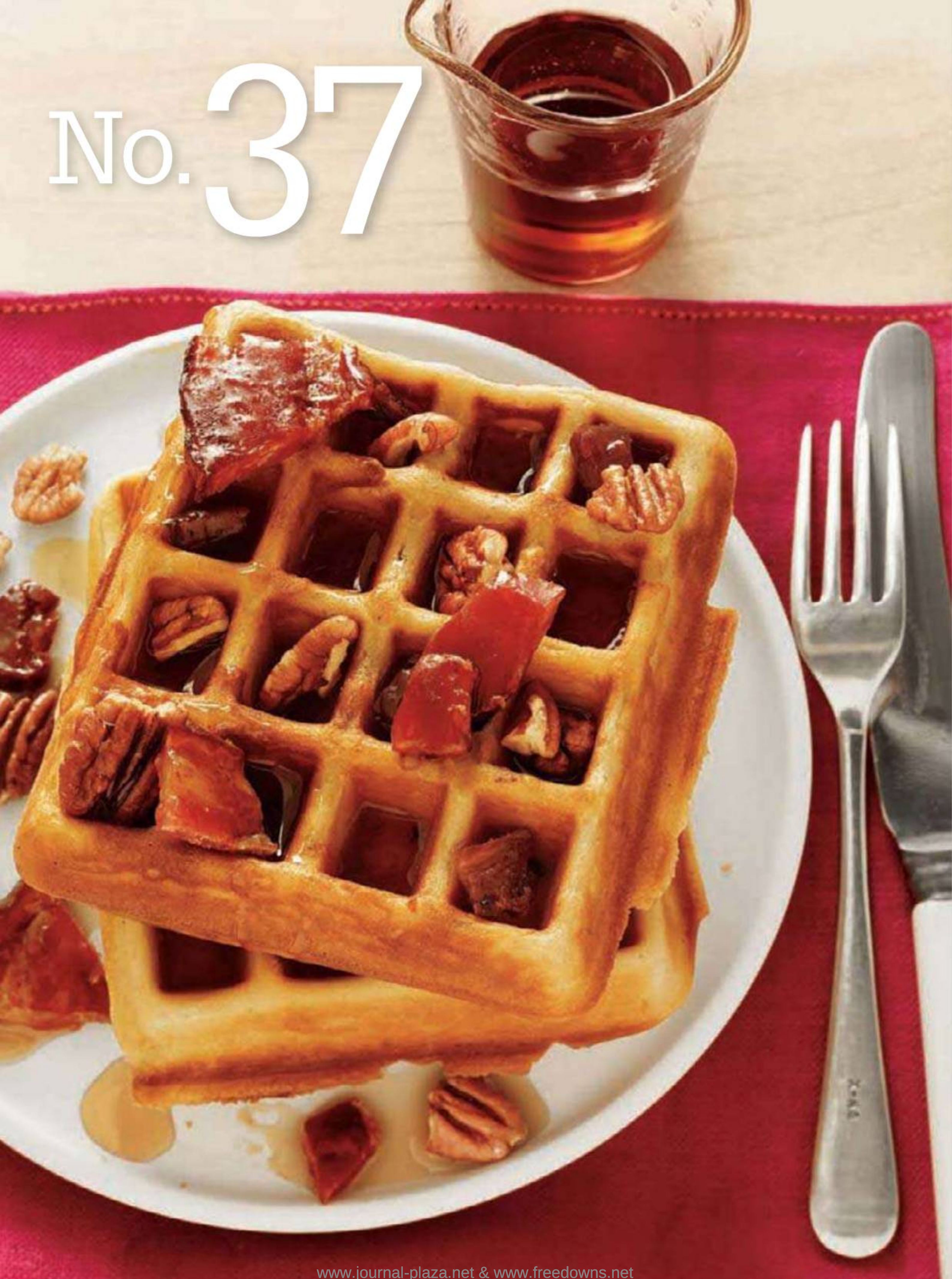

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36. Classic Waffles Whisk 2 cups flour, 4 teaspoons baking powder, 2 tablespoons sugar and 1 teaspoon salt. Mix in 2 eggs, 1½ cups milk, 5 tablespoons melted shortening and 4 tablespoons melted butter. Cook in a waffle iron until crisp.

37. Bacon-Pecan Waffles Sprinkle 12 strips bacon with brown sugar and bake at 400° until crisp; cool, then crumble. Make Classic Waffles (No. 36) with 1¾ cups flour and 1 extra tablespoon shortening. Add 1 cup candied bacon and ½ cup chopped pecans to the batter. Top with more bacon and nuts.

38. Spice Waffles Make Classic Waffles (No. 36) with ¼ cup sugar; add ¾ teaspoon pumpkin-pie spice to the batter.

39. Chicken and Waffles Make Classic Waffles (No. 36). Top with butter, syrup, fried chicken and hot sauce.

40. Banana-Split Waffles Make Classic Waffles (No. 36) with 4 tablespoons peanut oil instead of butter. Top with ice cream, peanuts, bananas, whipped cream and chocolate sauce.

41. Almond Waffles Make Classic Waffles (No. 36) with 1¾ cups flour and 1 extra tablespoon shortening. Add a little vanilla and ½ cup sliced almonds to the batter.

42. Waffle Sandwiches Make Classic Waffles (No. 36). Cool and cut into rounds. Make into sandwiches with ice cream. Dust with confectioners' sugar.

No. 43

Pistachio Waffles

Make Classic Waffles (No. 36) with 1¾ cups flour and 1 extra tablespoon shortening. Add ⅓ cup chopped pistachios and 2 tablespoons orange zest to the batter. Top with honey, pistachios and orange zest.

44. Waffle French Toast Whisk 4 eggs with 2 cups milk. Soak thick slices of white bread in the mixture, 5 minutes, then cook in an oiled waffle iron until crisp.

45. Ham-and-Swiss Waffles Make Classic Waffles (No. 36) with 1½ cups flour and 1 extra tablespoon shortening. Mix in ½ cup each diced ham and grated gruyère; season with pepper.

46. Wild-Rice Waffles Make Classic Waffles (No. 36) with 1 cup all-purpose flour and ¾ cup whole-wheat flour. Add ½ cup cooked wild rice to the batter.

47. Morning Glory Waffles Make Classic Waffles (No. 36) with 1¾ cups flour and 1 extra tablespoon shortening. Add ¼ cup each shredded carrot and apple, a pinch of cinnamon and a sprinkle each of currants, chopped walnuts and coconut to the batter.

48. Belgian Waffles Dissolve 1 packet yeast in 3 cups warm milk. Whisk in 2 sticks melted butter, ½ cup sugar, 3 egg yolks, 2 teaspoons vanilla, 1 teaspoon salt and 4 cups flour. Cover and let rise 1½ hours. Stir. Beat 3 egg whites until stiff, then fold into the batter. Cook in a waffle iron until crisp.

49. German Chocolate Waffles Make Belgian Waffles (No. 48) with 1 cup sugar and just 3⅓ cups flour. Add ⅔ cup cocoa powder and ¼ cup melted coconut oil to the batter before rising. Top with coconut ice cream, toasted coconut and caramel.

50. Figgy Waffles Make Belgian Waffles (No. 48). Top with yogurt, fresh figs and honey.

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Classic Waffles

Whisk 2 cups flour, 4 teaspoons baking powder, 2 tablespoons sugar and 1 teaspoon salt. Mix in 2 eggs, 1½ cups milk, 5 tablespoons melted shortening and 4 tablespoons melted butter. Cook in a waffle iron until crisp. Top with butter and syrup.

FOOD STYLING: STEPHANA BOTTOM; PROP STYLING: LYNSEY FRYERS.

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Good enough to *eat*

One-up the usual Mother's Day bouquet with these fun (and tasty!) arrangements.

PHOTOGRAPHS BY **TARA DONNE**

CUPCAKE TOPIARY

Deliver a topiary and a batch of sweets to Mom in one shot: Fill a small terra-cotta pot with a piece of floral foam, and anchor a 12-inch dowel rod or thick stick in the foam. Paint a six-inch foam ball with pink acrylic paint, let it dry for at least an hour, then push the ball onto the top of the rod. Use 24 mini-cupcake paper liners and straight pins to plot your design, then place real frosted cupcakes in each spot, removing the placeholders as you go. To attach a cupcake, poke three toothpicks halfway into the bottom, then push the cupcake into the ball.

STYLING: MEGHAN GUTHRIE.

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MARSHMALLOW BRANCHES

Mom will love this fun take on pussy willows: Collect and clean tree branches from outside, or buy fake ones from a crafts store, and attach mini-marshmallows to the branches with dots of white icing. Use halved mini-marshmallows as you work your way up the branch.

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SUGARCOATED TULIPS
Anyone can pull off this easy centerpiece. Just slide tulip-shaped marshmallow treats (available seasonally in drugstores) onto green hard-candy sticks and place them in a vase. Make this arrangement the day you give it to Mom: The tulips will dry out a little overnight.

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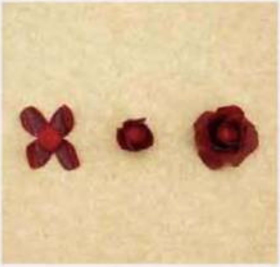
GUM-BALL BOUQUET

These sweet fake ranunculus require a crafty hand—and a lot of fruit leather—but the result is worth it: To make 10 flowers, you'll need 10 gum balls, 13 squares of fruit leather and 10 plastic flower stems (use stems from old silk flowers, or buy cheap ones and pull off the tops). Follow the instructions at right, then bundle the bouquet in tissue paper.

1. Draw and cut out a 2½-inch-wide flower shape, like the one shown, from a piece of paper.

2. Using the cutout as a pattern, cut four flower shapes from each piece of fruit leather with kitchen scissors or a paring knife.



3. Center a gum ball on a fruit-leather flower and fold up the petals. Add four more fruit-leather pieces, staggering them and shaping the petals to form a flower. Use a fork to poke a hole in the base of the flower, and insert the stem.

Fruit-leather petals stick right to the gum balls!

HOW TO: MARKO METZINGER/STUDIO D.

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LOLLIPOP BOUQUET

Present Mom with a box of long-stemmed lollipops in place of roses. Arrange small and oversize lollipops in a long, narrow box lined with tissue paper, then tie the box shut with a wide ribbon.

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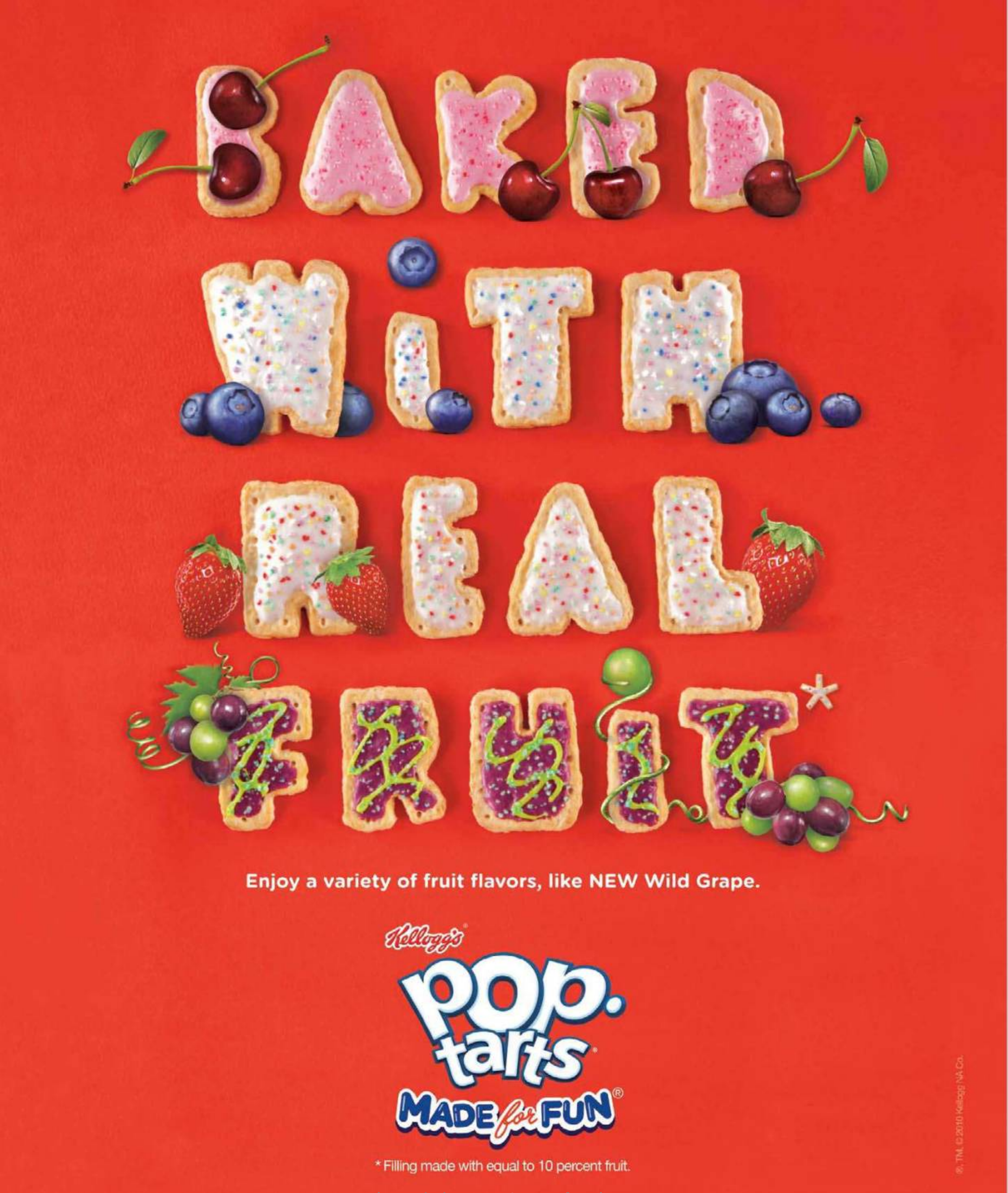

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On the Road

Taste muffins and coffee inspired by the **Kentucky Derby,** then check out Bobby Flay's top spots in Atlantic City.

Stud Muffins

Kentucky Derby spectators start pouring into Churchill Downs—and pouring mint juleps—by 8 a.m. But those who want to get the party started even earlier can swing by the drive-through coffee shop **Red Hot Roasters** (*1402 Payne St., Louisville, KY; redhotroasters .com*). During race week, April 26 through May 2, owner Sondra Powell (pictured) will serve a muffin and a coffee version of three Derby classics: mint julep, bourbon ball and chocolate-walnut Kentucky pie.

MUFFINS: CHARLES MASTERS; INSET: MICAH POTTS.

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Only in... Indiana

This **pork sandwich** comes breaded, fried and way oversized.

NASCAR fans know that buttermilk is big in Indy 500 history: Three-time champ Louis Meyer drank it in Victory Lane in 1933, starting a post-victory tradition. Buttermilk has a special place in Indy's food, too, as the secret ingredient in the Indiana pork-tenderloin sandwich. Up to a half pound of meat is pounded thin, marinated in buttermilk, breaded with cracker crumbs, fried and served, despite its size, on a regular hamburger bun. Try this recipe from Food Network Kitchens.

The Real Deal

NICK'S KITCHEN
506 N. Jefferson St., Huntington; 260-356-6618

MR. DAVE'S
102 E. Main St., North Manchester; 260-982-4769

NICKEL PLATE BAR & GRILL
8654 E. 116th St., Fishers; 317-841-2888

HOOSIER PORK-TENDERLOIN SANDWICH

ACTIVE: 50 min | TOTAL: 50 min (plus marinating) | MAKES: 4 sandwiches

- 2 pounds center-cut boneless pork loin
- 2 large eggs
- 2 cups buttermilk
- 2 cloves garlic, crushed
- Kosher salt and freshly ground black pepper
- ¼ teaspoon cayenne pepper
- 2 sleeves saltines (about 80 crackers)
- 2 cups instant flour (such as Wondra)
- Peanut oil, for frying
- 4 soft hamburger buns, split
- ⅓ cup mayonnaise
- 3 tablespoons yellow mustard
- ½ head iceberg lettuce, shredded
- 2 tomatoes, thinly sliced
- 1 red onion, thinly sliced
- 4 half-sour dill pickles, thinly sliced

1. Cut the pork crosswise into 4 equal pieces. Put each piece flat on a cutting board and slice horizontally almost in half (stop about 1 inch from the other side). Open like a book. Sprinkle each piece with water, place between 2 pieces of heavy-duty plastic wrap and pound to ¼ inch thick with a mallet or heavy skillet.

2. Whisk the eggs, buttermilk, garlic, 1 teaspoon each salt and black pepper, and the cayenne in a shallow bowl. Add the pork, cover and refrigerate at least 4 hours or overnight.

3. Pulse the crackers into coarse crumbs in a food processor, then transfer to a shallow dish. Put the flour in another dish. Remove each piece of pork from the marinade, letting the excess drip off. Dredge both sides in the flour, dip in the buttermilk marinade again, then coat with the cracker crumbs.

4. Heat ¼ to ½ inch peanut oil in a large heavy-bottomed skillet over medium-high heat until a deep-fry thermometer registers 360°. Fry the pork in batches until golden and cooked through, about 3 minutes per side. Drain on paper towels.

5. Spread both halves of each bun with mayonnaise and mustard. Layer the lettuce, tomatoes and onion on the bottom halves. Add a piece of pork and a few pickle slices. Cover with the bun tops.

FOOD PHOTO: ANDREW MCCAUL; FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN. RACE CARS: ROBERT LABERGE/GETTY IMAGES.

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LEND YOUR MUSCLE.
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GIVE 110%.
GIVE AN HOUR.
GIVE A SATURDAY.
THINK OF WE BEFORE ME.
REACH OUT A HAND TO ONE AND
INFLUENCE
THE CONDITION OF ALL.

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2010 Lexus ES

IIHS Top Safety Pick: no*

Powertrain Warranty: 70,000 miles/6 years**

A 2010 Edmunds.com "Top Recommended" Vehicle: no

A Consumers Digest Best Buy: no

Vehicle Diagnostics: not available

Stolen Vehicle Slowdown: not available

*Visit IIHS.org for complete details on IIHS segmentation and testing results.
**Whichever comes first. See dealer for limited warranty details. †Visit onstar.com for details and system limitations.

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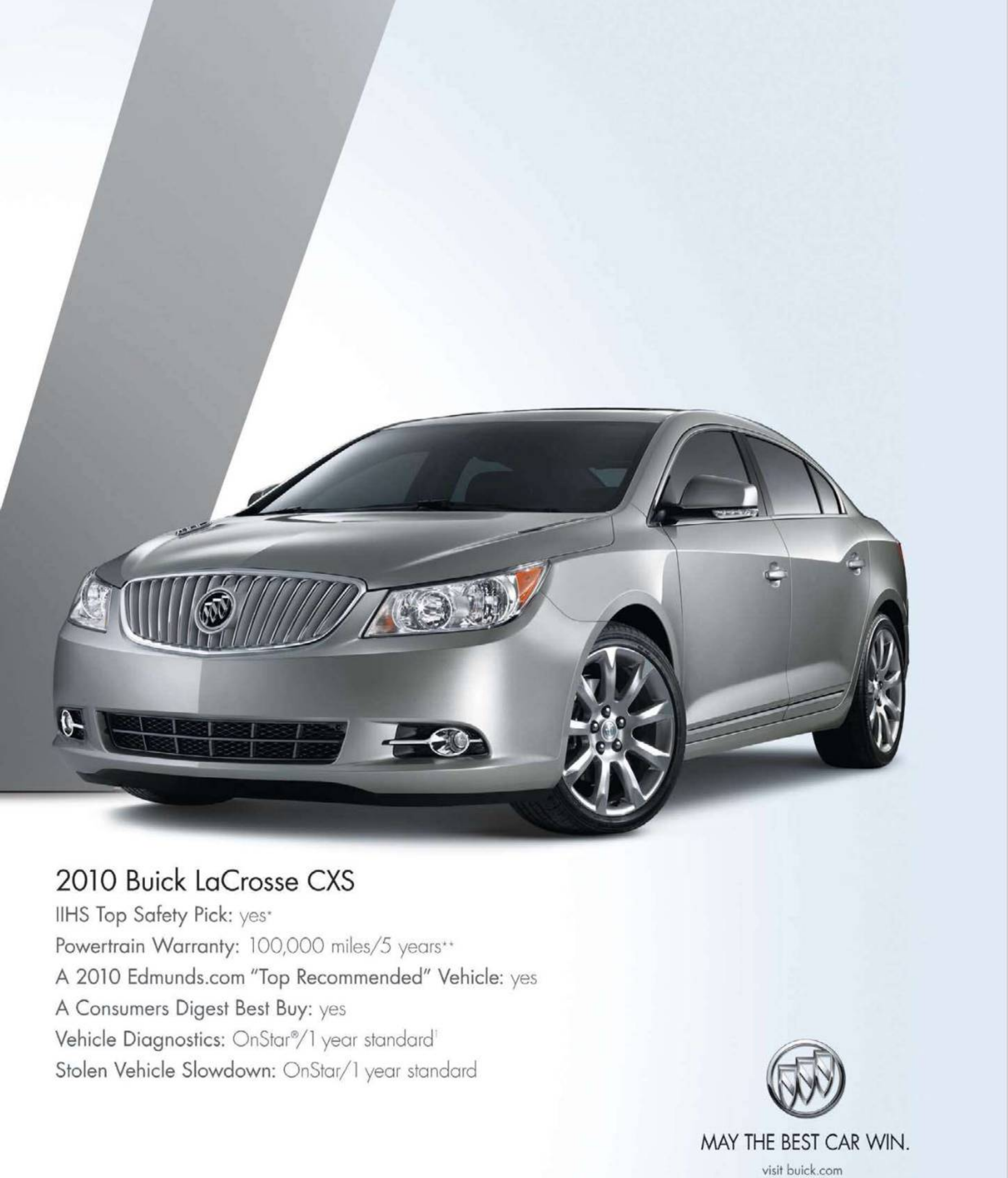

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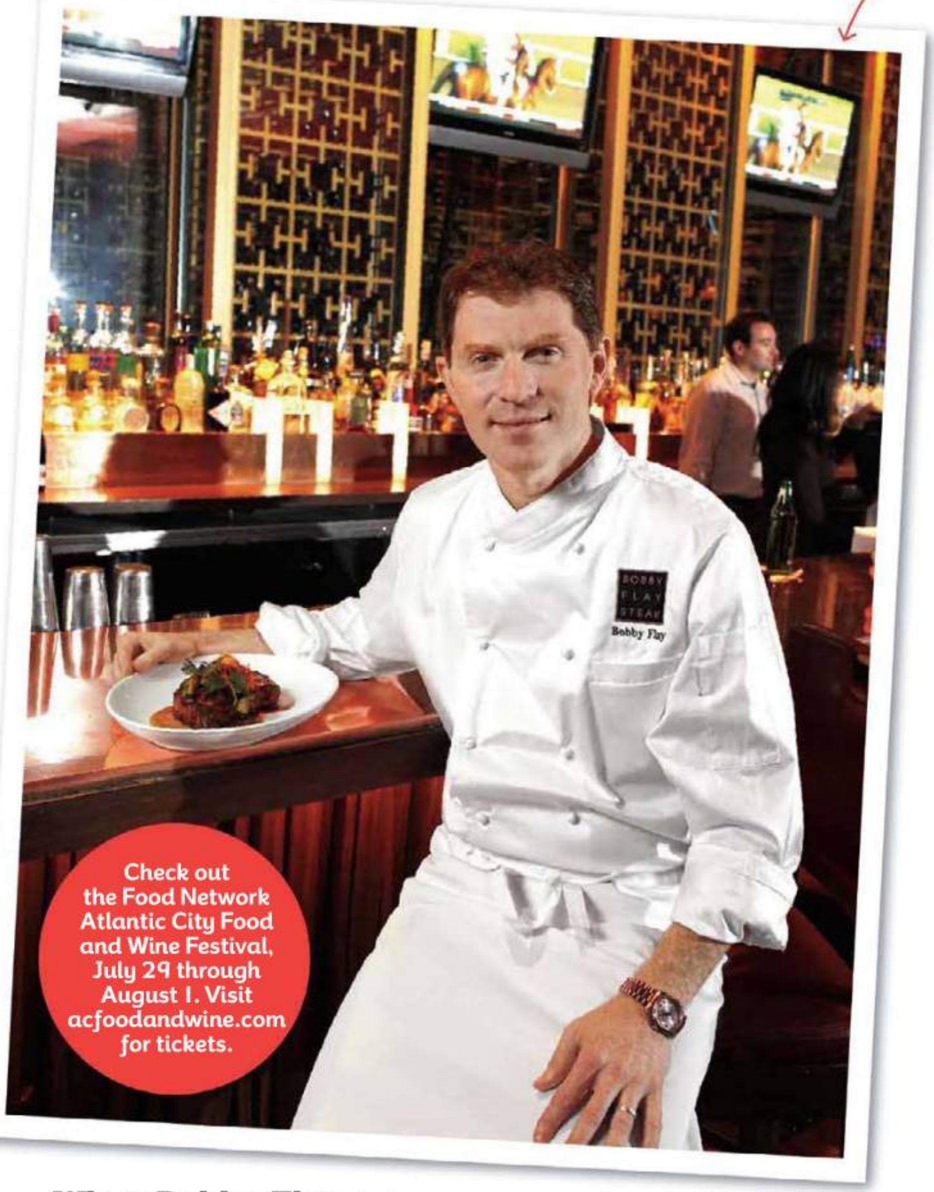
My Top Five

Bobby Flay picks his favorite dishes in Jersey's summer hot spot: Atlantic City.



Check out the Food Network Atlantic City Food and Wine Festival, July 29 through August 1. Visit acfoodandwine.com for tickets.

When Bobby Flay sits down at a restaurant, the cooks often send him a ton of food. "Sometimes I just want a salad!" he says. But there's an upside to getting all that extra grub: He's great at recommending the best dishes on a menu. We figured he was just the man to ask about Atlantic City—he's in town every few weeks to work at his restaurant Bobby Flay Steak. The local dining scene has come a long way since the days when "surf and turf meant a bad cut of meat and a lobster tail," the chef says. Here, some of his favorite spots.

1 Spicy Southwest Ribeye
Bobby Flay Steak

Picking a favorite dish at your own restaurant is like choosing a favorite child, but Bobby says this spice-rubbed steak, topped with a relish of roasted bell peppers, poblano chiles and garlic, "wraps up everything I like: Rib eye is my favorite cut, and those flavors are in line with my palate." *$42; 1 Borgata Way; bobbyflaysteak.com*

2 Veal Milanese
Fornelletto Cucina & Wine Bar

The veal Milanese here is made the traditional way: pounded flat, breaded, fried and topped with fresh ingredients like organic arugula, local cherry tomatoes and imported balsamic vinegar. "It's salad on top of fried meat," Bobby says. "To me, that may be the perfect meal." *$32; 1 Borgata Way; 609-317-1000*

3 Edamame Dumplings
Izakaya

Bobby craves these edamame dumplings, served in a broth of sake and shallots. "They leave you satisfied but not stuffed. I feel like I'm eating really healthfully," he says. The Japanese pub's kitchen also stays open late—perfect for a chef's schedule. *$10; 1 Borgata Way; 609-317-1000*

4 Pasta Bolognese
Chef Vola's

Bobby admits that you have to work for this bolognese: The restaurant is hidden away on a tiny back street, it doesn't take walk-ins and the owners rarely answer the phone. While the dish, made with freshly ground sirloin and crushed San Marzano plum tomatoes, is worth the effort, Bobby says, "I'll eat whatever the chef here tells me to." *$20; 111 S. Albion Pl.; 609-345-2022*

5 White House Special
White House Sub Shop

This hulking 19-inch sub is served the same way it was when the shop opened in 1946: piled with cold cuts (genoa salami, capicola and cotechino), provolone, lettuce, tomato, onions and hot peppers. Usually, Bobby only eats half. "But when I'm really hungry, I follow it with half a cheesesteak." *$13; 2301 Arctic Ave.; 609-345-1564*

FLAY: MARK PETERSON/REDUX; VEAL AND DUMPLINGS: BORGATA HOTEL CASINO & SPA; PASTA AND SUB: GREGG KOHL/AC PHOTO.

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The Ultimate Road-Food Quiz

Take our quiz and test your knowledge of America's favorite **regional foods.**

1 Match the state to its style of clam chowder:

Massachusetts

A
Tomato broth

New York

B
Clear broth

Rhode Island

C
Cream broth

2 At the International Chili Championship in Terlingua, TX, contestants are forbidden to use:

A
Beans

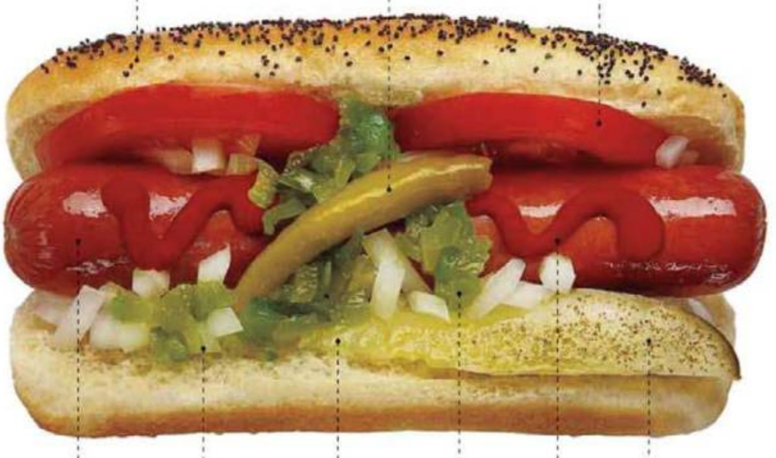
B
Tomato

C
Garlic

3 Match the barbecue region to its signature meat:

North Carolina	A beef brisket
South Carolina	B dry-rub pork ribs
Texas	C beef with a tomato-molasses sauce
Memphis	D pulled pork with vinegar-based sauce
Kansas City	E pulled pork with mustard-based sauce

4 Which ingredient doesn't belong on this Chicago dog?



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5 Match the following signature foods to a city or state on the map:

- **A** Fry sauce
- **B** Chislic (fried cubed meat)
- **C** Coffee milk
- **D** Fried cheese curds
- **E** Taylor ham (pork roll)
- **F** Bananas Foster
- **G** Hangtown Fry
- **H** Toasted ravioli
- **I** Sourdough pancakes
- **J** Sugar cream pie
- **K** Walleye sandwich
- **L** Cuban sandwich
- **M** Boiled peanuts
- **N** Migas

6 Match the following food spots to the item that made them famous:

Roscoe's, Los Angeles
Junior's, New York City
Lasyone's, Natchitoches, LA
Pepe's, New Haven, CT

A
Fried chicken and waffles

B
Cheesecake

C
Pizza

D
Meat pie

7 All of the following are famous soul-food restaurants except:

- **A** Sylvia's, New York City
- **B** H&H, Macon, GA
- **C** Edna's, Chicago
- **D** Elsie's, Raleigh, NC

8 Southerners mix cheese, mayo and sweet peppers to make:

A Derby nachos

B Pimiento cheese

C Low Country fondue

D Holiday cheese balls

THIS PAGE, CLOCKWISE FROM TOP LEFT: ELLIOT LOWE; JUNIOR'S RESTAURANT; SMNEEDHAM/GETTY IMAGES; STUART TYSON/STUDIO D; JILL BATTAGLIA/ISTOCKPHOTO; FAB FOOD PIX; CHRIS POST; ALWAYS HUNGRY. OPPOSITE PAGE, CLOCKWISE FROM TOP: STUART TYSON/STUDIO D (3); CHRIS LITWIN; MIXA/ALAMY; SBAYRAM/ISTOCKPHOTO; HELEN SESSIONS/ALAMY.

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9 Cincinnati Chili is served over:

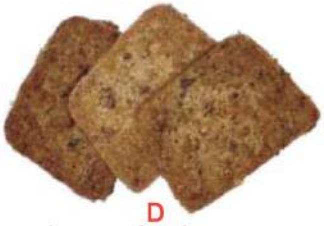
A Mashed potatoes
B Sliced hot dogs
C French fries
D Spaghetti

10 Ask for scrapple in a Philly diner and you'll get:

A
A cheesesteak with the works

B
A milkshake mixed with candy

C
A three-egg omelet with the works


D
A patty of pork scraps mixed with cornmeal

11 A Hawaiian dish of a beef patty and rice topped with gravy and an egg is a:

A Loco Moco
B Kalia Malia
C Wa Wa
D Lava Flow

13 Match each state to its signature soda:

North Carolina

A Cheerwine

Maine

B Dr. Brown's Cel-Ray

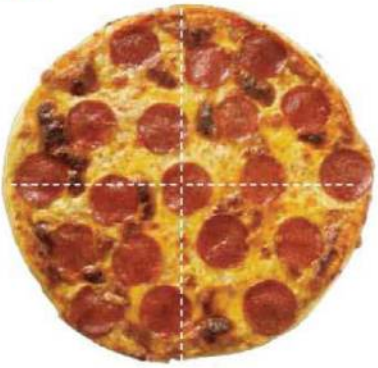
Michigan

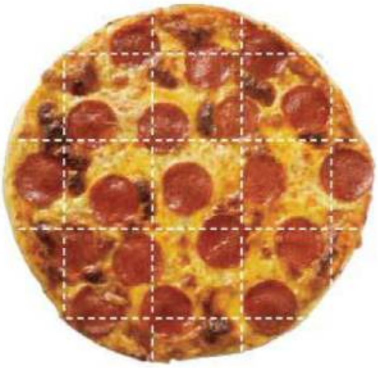
C Moxie

New York

D Vernors

12 If you owned a classic St. Louis pizza joint, you'd slice your pie like this:


A


B

C

SCRAPPLE, CHEERWINE AND DR. BROWN'S: STUART TYSON/STUDIO D; CHEESESTEAK: SMNEEDHAM/GETTY IMAGES; SUNDAE: LARRY SHERER/ISTOCKPHOTO; OMELET: MEDIABLITZIMAGES(UK)LIMITED/ALAMY; MOXIE: CORNUCOPIA BEVERAGES; PIZZA: FOODCOLLECTION/GETTY IMAGES.

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14 **All of the sandwiches at Primanti Bros. in Pittsburgh include which two toppings?**

A
Coleslaw

B
French fries

C
Sweet peppers

D
Russian dressing

True or false?

15 Egg creams do not contain eggs. T F

16 Kentucky's Hot Brown sandwich is named after a Louisville hotel. T F

17 Café du Monde is famous for its gumbo. T F

18 Chicago deep-dish pizza crust is made with cornmeal. T F

19 In a crawfish boil, the crawfish are boiled alongside Idaho potatoes. T F

20 Tabasco sauce is named after an island in Louisiana. T F

21 Bourbon can only come from Kentucky. T F

22 Black-and-white cookies are a Seattle invention. T F

23 Cocoa is the main ingredient in shoofly pie. T F

24 Grits are made from corn. T F

CLOCKWISE FROM TOP LEFT: CIARAN GRIFFIN/GETTY IMAGES; HERSHON & JONES, INC./STOCKFOOD; STUART TYSON/STUDIO D (2).

Score Sheet

Give yourself 1 point for each correct answer.

1. **Massachusetts: C** (cream)
New York: A (tomato)
Rhode Island: B (clear)
Portuguese immigrants supposedly introduced tomatoes to chowder in the late 1800s; New Englanders, accustomed to cream in their soup, shunned the dish and called it "Manhattan chowder" as an insult. Clear-broth chowder remains popular among Rhode Islanders.

2. **A** (beans) In fact, "No fillers" is the No. 2 rule in the contest judges' 35-page handbook.

3. **North Carolina: D** (pulled pork/vinegar)
South Carolina: E (pulled pork/mustard)
Texas: A (beef brisket)
Memphis: B (dry-rub pork ribs)
Kansas City: C (beef/tomato sauce)

4. **Ketchup** The Chicago dog came to be during the Depression, when Greek and Italian hot-dog vendors competed by one-upping each other's toppings. Ketchup is a no-no; mustard is standard issue.

5. **A Utah**
B South Dakota
C Rhode Island
D Wisconsin
E Trenton, NJ
F New Orleans
G Placerville, CA
H St. Louis
I Alaska
J Indiana
K Minnesota
L Miami
M Charleston, SC
N Texas

6. **Roscoe's: A**
Lasyone's: D
Junior's: B
Pepe's: C

7. **D**

8. **B** Pimiento cheese became a Southern grocery-store staple in the early 1900s. Southerners eat it as a dip, on burgers or smeared on white bread.

9. **D**

10. **D** Scrapple is a loaf of pork scraps and cornmeal sliced and fried. The Pennsylvania Dutch introduced it to Philadelphia in the early 1800s; it remains a breakfast favorite.

11. **A**

12. **B** Many St. Louis pizzerias cut their pies into square pieces. As the story goes, Ed Imo, cofounder of the Imo's Pizza chain, started the trend: He laid tile before going into the pizza business.

13. **North Carolina: A** (Cheerwine)
Maine: C (Moxie)
Michigan: D (Vernors)
New York: B (Dr. Brown's Cel-Ray)

14. **A and B** Cofounder Joe Primanti got a load of potatoes delivered to the restaurant one day, so his nephew fried them and put them on a sandwich on a whim. Today's sandwiches also come with coleslaw on top.

15. **T** Chocolate syrup, seltzer and milk make up the classic Brooklyn drink.

16. **T** It's named after the Brown Hotel.

17. **F** New Orleans' Café du Monde is famous for its coffee and beignets.

18. **T** Although, yes, locals still argue about whether it should be!

19. **F** A traditional crawfish boil calls for red bliss (waxy) potatoes.

20. **F** Tabasco sauce is *made* on Avery Island, LA; legend has it, the sauce was named after Mexico's Tabasco region.

21. **F** Though it's named after Bourbon County, KY, this whiskey can be made anywhere in the United States.

22. **F** They're from New York City.

23. **F** Molasses is the main ingredient in shoofly-pie filling.

24. **T** Grits, popular in the South, are made from ground dried corn kernels.

How did you do?

Tally your score to see where you stand.

41 to 50 points

Are you Guy Fieri? Well, congrats anyway. You're an all-American food expert. Treat yourself to our version of an old favorite, the Orange Julius (page 72).

26 to 40 points

You know a hushpuppy from a Hot Brown, but there's a lot left to learn (and eat!). First stop: Indiana for a giant pork-tenderloin sandwich (page 130).

0 to 25 points

You get a free pass if you're one of our Canadian subscribers. Otherwise, you should study up on American grub—pronto. Start by making a classic, like the Jell-O mold (page 118).

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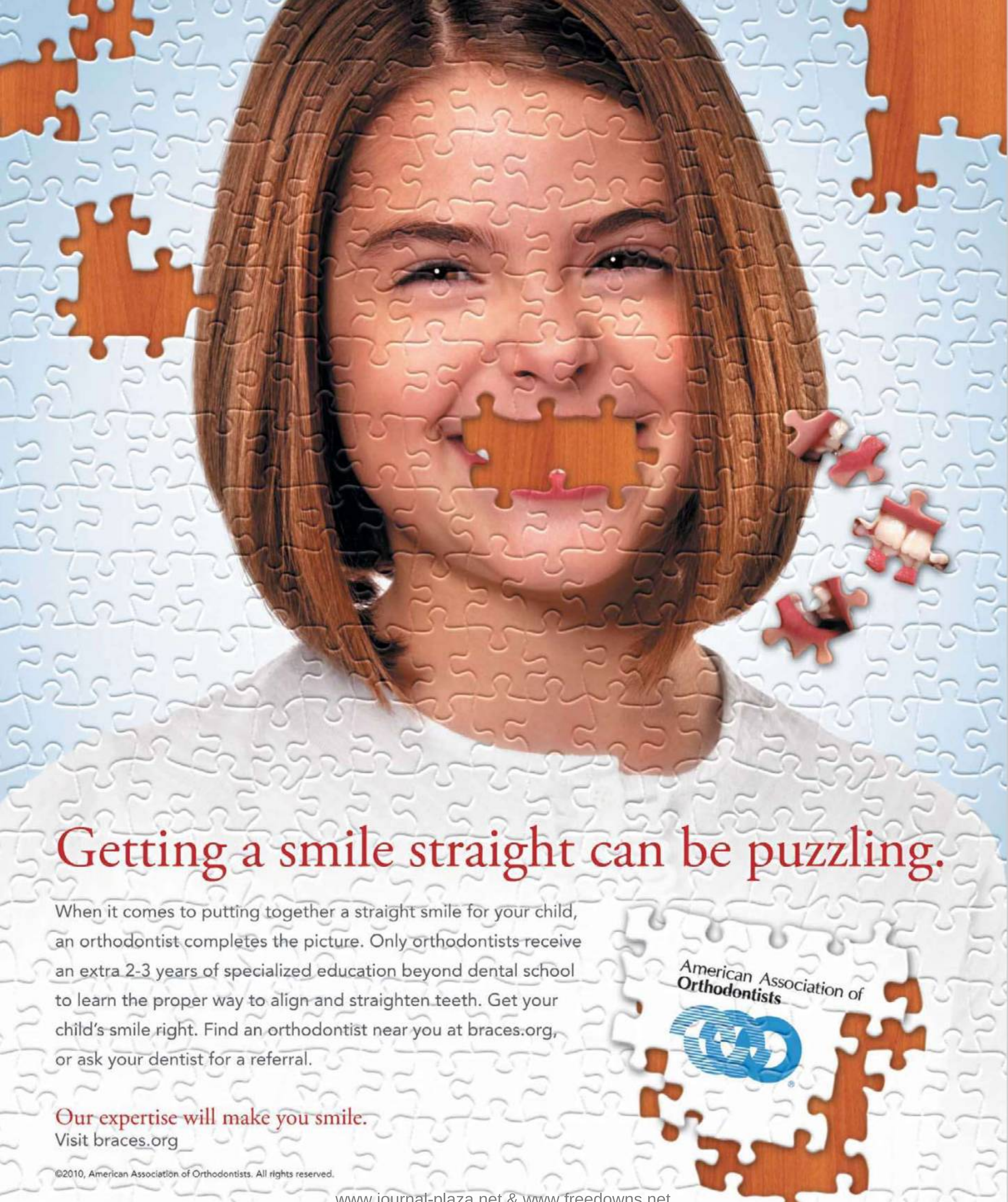

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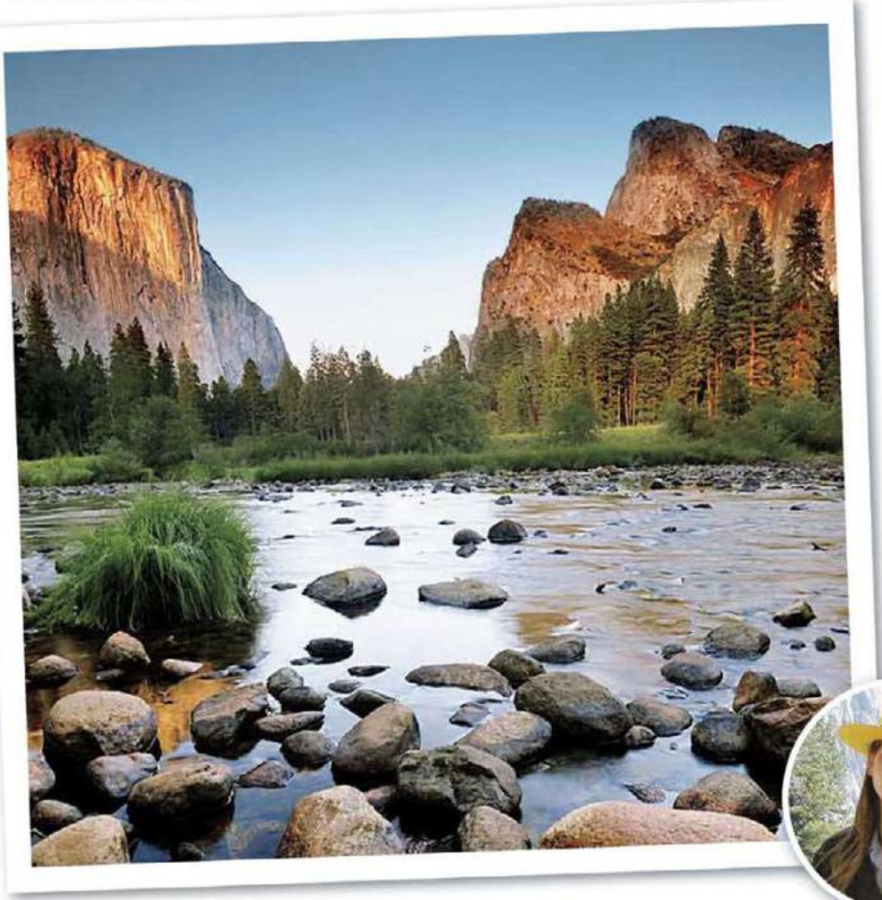
Take a Hike!

National park rangers know all the best trails—and the best **trail mixes,** too. We asked them for their secret recipes.

BY **BECCA SHAPIRO**



Yosemite National Park

Yosemite Falls, the tallest waterfall in North America, drew photographer Ansel Adams to this park, and it had the same effect on Kari Cobb when she drove through Yosemite seven years ago: She found the waterfalls, granite formations and giant sequoias so beautiful, she never left. Now she spends her days taking long hikes through the park's Tuolumne Meadows, past Soda Springs, where cold carbonated water bubbles out of the ground—and for energy, she brings her homemade snack mix. "Before I started working here, it never occurred to me to make my own," Cobb says. But then she tried this recipe, handed down from a mentor ranger.

Open 24 hours daily; $20 per car; nps.gov/yose

TRAIL MIX WITH HONEY-OATMEAL CLUSTERS

MAKES: about 8½ cups

Cooking spray
1 cup rolled oats
2 tablespoons vegetable oil
¼ cup wheat germ
1 tablespoon honey
3 cups mixed dried fruit
1 tablespoon ground cinnamon
2 cups mixed nuts
½ cup sunflower seeds
½ cup raisins
½ cup shredded coconut
1 cup peanut butter M&M's

1. Preheat the oven to 300˚. Mist a baking sheet with cooking spray. Toss the oats with 2 tablespoons water, the vegetable oil, wheat germ and honey. Form small clusters of the mixture on the baking sheet and bake until crisp, about 15 minutes.

2. Add the mixed dried fruit to the baking sheet, sprinkle with the cinnamon and bake 3 to 5 more minutes. Let cool, then toss with the nuts, sunflower seeds, raisins, coconut and M&M's. Store in an airtight container.

TRAIL MIXES: LEVI BROWN; FOOD STYLING: BRETT KURZWEIL. YOSEMITE: JOHN B. MUELLER PHOTOGRAPHY/GETTY IMAGES.

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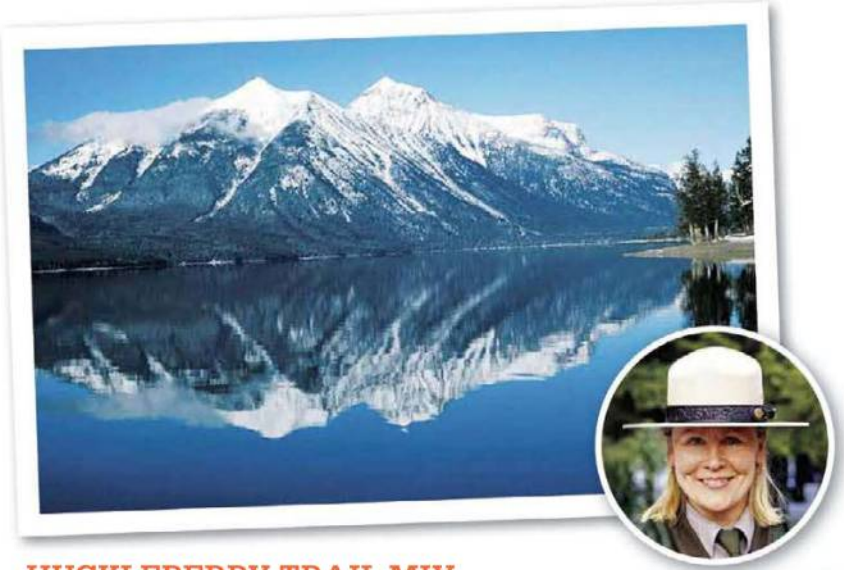


Glacier National Park

Montana's famous park turns 100 this month, and ranger Amy Vanderbilt has every reason to celebrate: She has worked there for 21 years. Her husband, Gary, is also a park ranger, and together, powered by their huckleberry trail mix, the two often hike past snowcapped Heavens Peak on the Highline Trail, which runs parallel to the Continental Divide. They use sweet-tart huckleberries, which grow along the trails, in their mix, but you can substitute any antioxidant-rich berry, like dried cranberries.
Open 24 hours daily; $25 per car; nps.gov/glac

HUCKLEBERRY TRAIL MIX

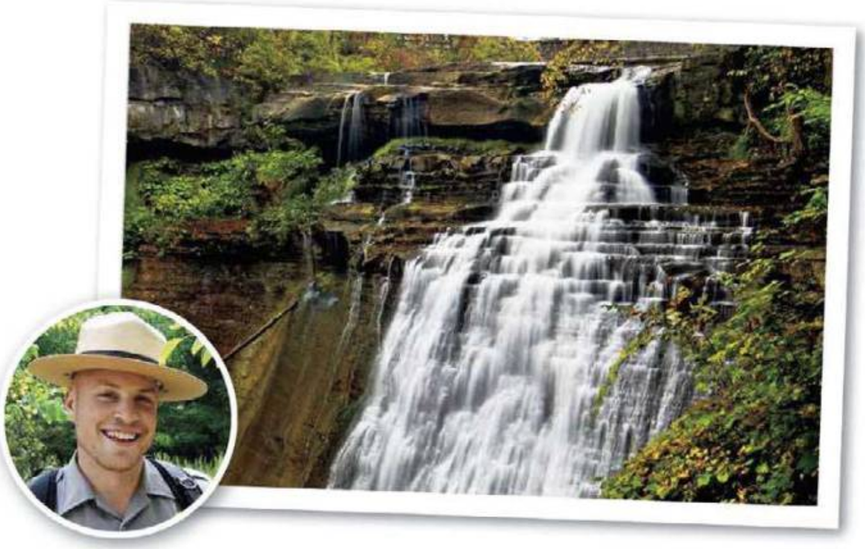
MAKES: about 12 cups

- 1 pound (4 cups) dry-roasted almonds
- 1 pound (4 cups) cashews
- 2 cups dried huckleberries or cranberries
- 1⅓ cups M&M's Minis or semisweet chocolate chips
- 1⅓ cups shredded coconut

Combine the ingredients in a large bowl. Store in an airtight container.

Cuyahoga Valley National Park

Cuyahoga Valley, only a short drive from Cleveland and Akron, used to be known for pollution, not pristine forests. But after a major cleanup, nature is back—including bald eagles, which park visitors occasionally spot while on hikes with ranger Brady Bourquin. His favorite hikes are on the Buckeye Trail, a 1,444-mile path that loops around the state. To fuel up for his treks, he makes this snack mix with dried apricots and prunes, which help the other ingredients stick together naturally without syrups and oils. Cocoa-dusted almonds add a chocolate kick, and they don't melt in the sun.
Open 24 hours daily; no fee; nps.gov/cuva



ALMOND LOVER'S TRAIL MIX

MAKES: about 6 cups

- 1 cup cocoa-dusted almonds
- 1 cup dry-roasted almonds
- 1 cup pitted dried dates, chopped
- 1 cup raisins (golden or regular)
- 1 cup prunes, chopped
- 1 cup dried apricots, chopped

Combine the ingredients in a large bowl. Store in an airtight container.

GLACIER AND VANDERBILT: DAVID RESTIVO/NPS; CUYAHOGA: DANIEL DEMPSTER PHOTOGRAPHY/ALAMY; BOURQUIN: CVNPA.

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Katmai National Park

Katmai isn't exactly a tourist hot spot: It's in a remote part of western Alaska accessible only by chartered flight or boat. The park was founded in 1918 to protect a valley created by the eruption of the Novarupta Volcano in 1912, and although park ranger Mike Fitz admits that few people know about Katmai, he has his share of furry friends there: The area is home to more brown bears than humans. Because the park is so hard to reach, Fitz stays stocked up on the ingredients for his carbo-loaded trail mix. "I can't always count on making a trip to Anchorage when I need food for a hike," he says. *Open 24 hours daily; no fee; nps.gov/katm*

CRUNCHY CEREAL TRAIL MIX

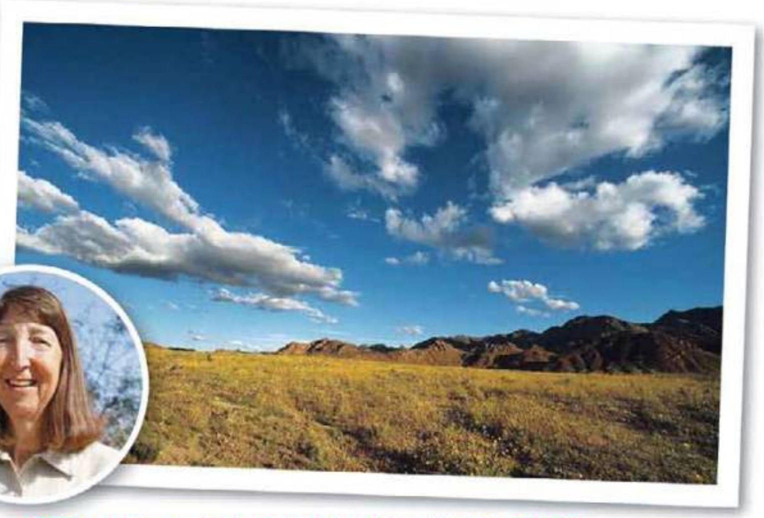
MAKES: about 7 cups

- 1½ cups puffed rice
- 1½ cups puffed wheat
- 1½ cups Wheat Chex cereal
- 1 cup puffed millet
- 1 cup rolled oats
- 1 cup shredded coconut
- 3 tablespoons unsalted butter
- ½ cup honey
- 1 tablespoon ground cinnamon
- 1 teaspoon salt

1. Preheat the oven to 400°. Toss the puffed rice, puffed wheat, Chex, puffed millet, oats and coconut on a large rimmed baking sheet. Bake 5 minutes.
2. Meanwhile, melt the butter in a small saucepan over medium heat. Stir in the honey, cinnamon and salt.
3. Pour the butter mixture over the cereal mixture and gently stir with a rubber spatula. Return to the oven; bake until golden brown, 3 to 5 minutes. Let cool completely; store in an airtight container.

Death Valley National Park

Living in Death Valley isn't a breeze: It's the hottest, driest spot in the country. Temperatures reached 128 degrees last summer, which is one reason Birgitta Jansen, a ranger since 2008, makes her own trail mix. "I can make sure I get the protein and nutrition I need to keep me going in challenging conditions," she says. Homemade snacks are also better for the environment than many premade mixes, according to Jansen: "A lot of dried fruit has added sulfur, and sulfur emissions contribute to pollution. I hit the health-food store for unsulfured dried fruit, which is good for me and the parks I love." *Open daily, 8 a.m. to 5 p.m.; $10 per person; nps.gov/deva*



NUT-AND-SEED MIX WITH PAPAYA

MAKES: about 7 cups

- 1 cup hazelnuts
- 1 cup pecans
- 1 cup almonds
- 1 cup walnuts
- ¼ cup shredded coconut
- ½ cup dried papaya pieces
- ½ cup pitted dried dates, chopped
- ½ cup hulled pumpkin seeds
- ½ cup sunflower seeds
- 1 cup raisins
- Handful of flax seeds

Combine the ingredients in a large bowl. Store in an airtight container.

KATMAI: ROY WOOD/NPS; FITZ: JEANNE ROY; DEATH VALLEY: JIM REED/AURORA PHOTOS; JANSEN: BOB GREENBERG.

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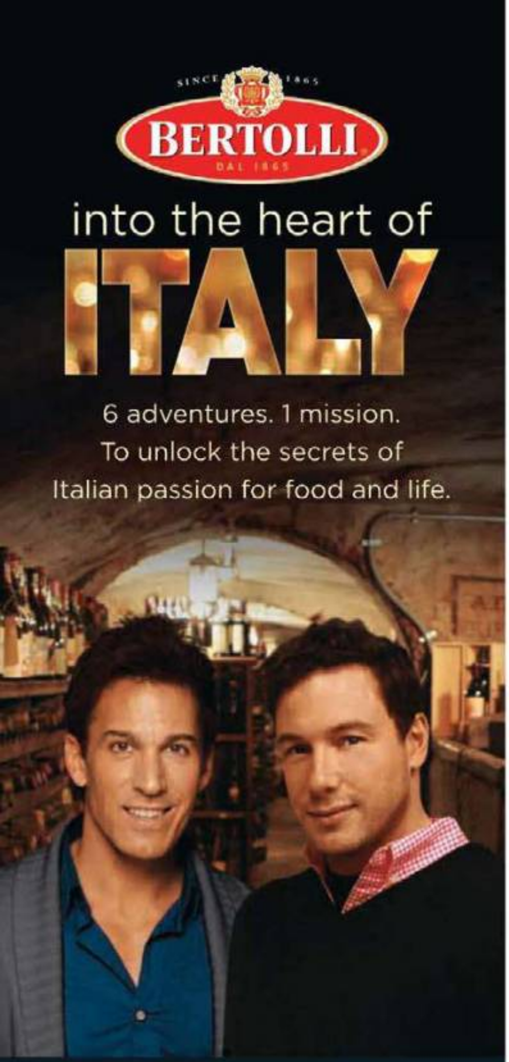

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Grand Teton National Park

Four million visitors pass through Grand Teton every year to take in views of the park's serene glacial lakes and the jagged mountain range behind it. As a 12-year-old, Jackie Skaggs was one of those visitors, and the park made such an impression on her, she returned as an adult to work as a ranger. "On a day when the sky is dramatic, the park's natural beauty can still bring me to tears," she says, even after 32 years on the job. Her fellow rangers often get together to swap recipes, and her warm, nutty granola bars are always in demand. It's especially important for hikers in the Tetons to keep up their energy because of the high elevation, Skaggs says. These bars are packed with protein from peanuts and sunflower seeds, and raisins add an extra energy boost.
Open daily, 8 a.m. to 5 p.m.; $25 per car; nps.gov/grte

PEANUT-RAISIN GRANOLA BARS

MAKES: about 48 bars

Cooking spray
2½ cups rolled or quick-cooking oats
1 cup dry-roasted peanuts
1 cup raisins
1 cup sunflower seeds
1½ teaspoons ground cinnamon
1 14-ounce can sweetened condensed milk
1 stick unsalted butter, melted

1. Preheat the oven to 325°. Line a 15-by-10-inch rimmed baking sheet with foil and coat with cooking spray.
2. Mix the oats, peanuts, raisins, seeds, cinnamon, condensed milk and butter in a bowl. Spread evenly on the baking sheet and bake until golden, about 45 minutes. Cool slightly, then lift off the baking sheet using the foil and invert onto a cutting board. Peel off the foil and cut into bars. Wrap individually in plastic wrap.

Try your snack mix in bar form!

GRAND TETON: CAROL POLICH/LONELY PLANET IMAGES; SKAGGS: TERRY ROPER.

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The Winner Is...

Fiery flapjacks from a West Virginia reader came out on top in our chile pepper–themed contest.

The secret ingredient was...chile peppers!

Bonnie Stallings of Martinsburg, WV, won us over with her spicy pancakes.

We thought we'd had our fill of pancakes after compiling this month's bonus booklet, 50 Pancakes & Waffles (page 120). But then Bonnie Stallings of Martinsburg, WV, entered these jalapeño-cornmeal pancakes in our January/February 2010 chile pepper recipe contest, and we found ourselves hungry for one more batch. Bonnie transformed her 30-year-old recipe for Mexican cornbread into this sweet-and-spicy breakfast with a double dose of jalapeños: She puts them in the batter *and* in the orange syrup. "Depending on how hot you like it, you can always add more!" she says.

JALAPEÑO-CORNMEAL PANCAKES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

FOR THE TOPPINGS

- 8 strips thick-cut bacon
- 1 12-ounce jar orange marmalade
- ⅓ to ½ cup orange juice
- 2 scallions, chopped
- 1 jalapeño pepper, seeded and chopped

FOR THE PANCAKES

- ½ cup blue cornmeal
- ½ cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 large egg
- 1 cup milk
- 2 tablespoons canola oil, plus more for the griddle
- 2 tablespoons finely diced seeded jalapeño pepper
- 2 tablespoons grated parmesan cheese
- 2 scallions, chopped

1. Prepare the toppings: Fry the bacon in a medium nonstick skillet until crisp. Meanwhile, make the syrup: Heat the marmalade, ⅓ cup orange juice, the scallions and jalapeño in a small saucepan over low heat. Add more orange juice if the syrup is too thick. Keep warm.

2. Prepare the pancakes: Whisk the cornmeal, flour, baking powder, salt and sugar in a large bowl. Stir in the egg, milk and canola oil until just combined. (The batter will be thin.) Fold in the diced jalapeño, parmesan and scallions.

3. Heat a griddle or large skillet over medium heat and lightly oil it. Ladle 2 to 3 tablespoons batter onto the griddle for each pancake; cook until the tops are bubbly, then flip and cook until golden on the bottom.

4. Stack the pancakes on 4 plates. Top each stack with 2 strips of bacon and drizzle with the orange syrup.

PANCAKES: ANDREW MCCAUL; FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN. CHILE PEPPERS: CHARLES MASTERS.

Enter to win! Turn the page for our next secret-ingredient recipe contest.

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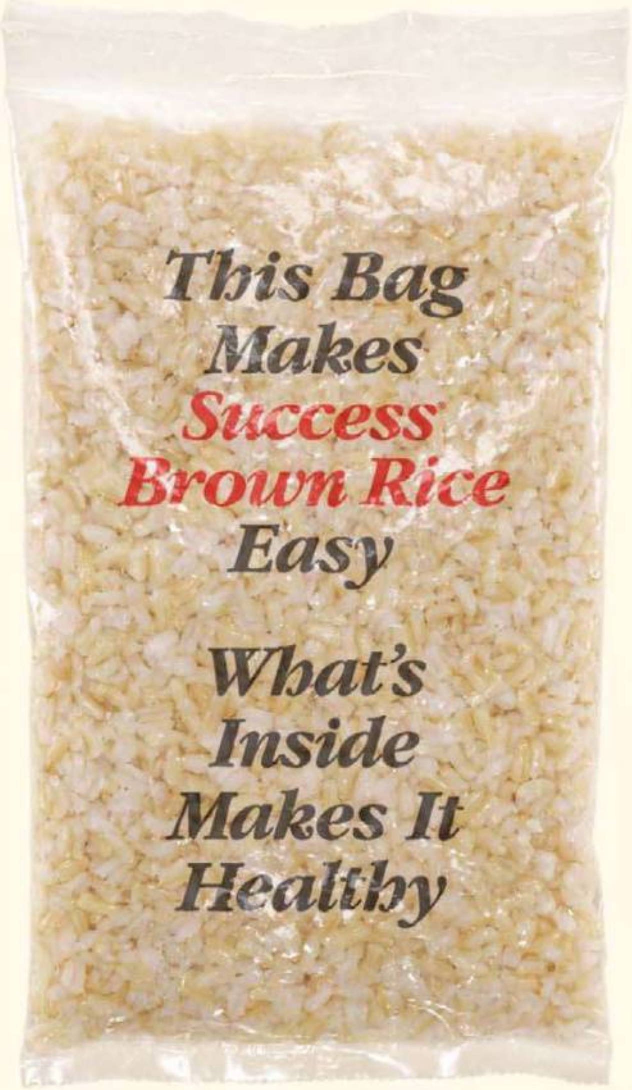

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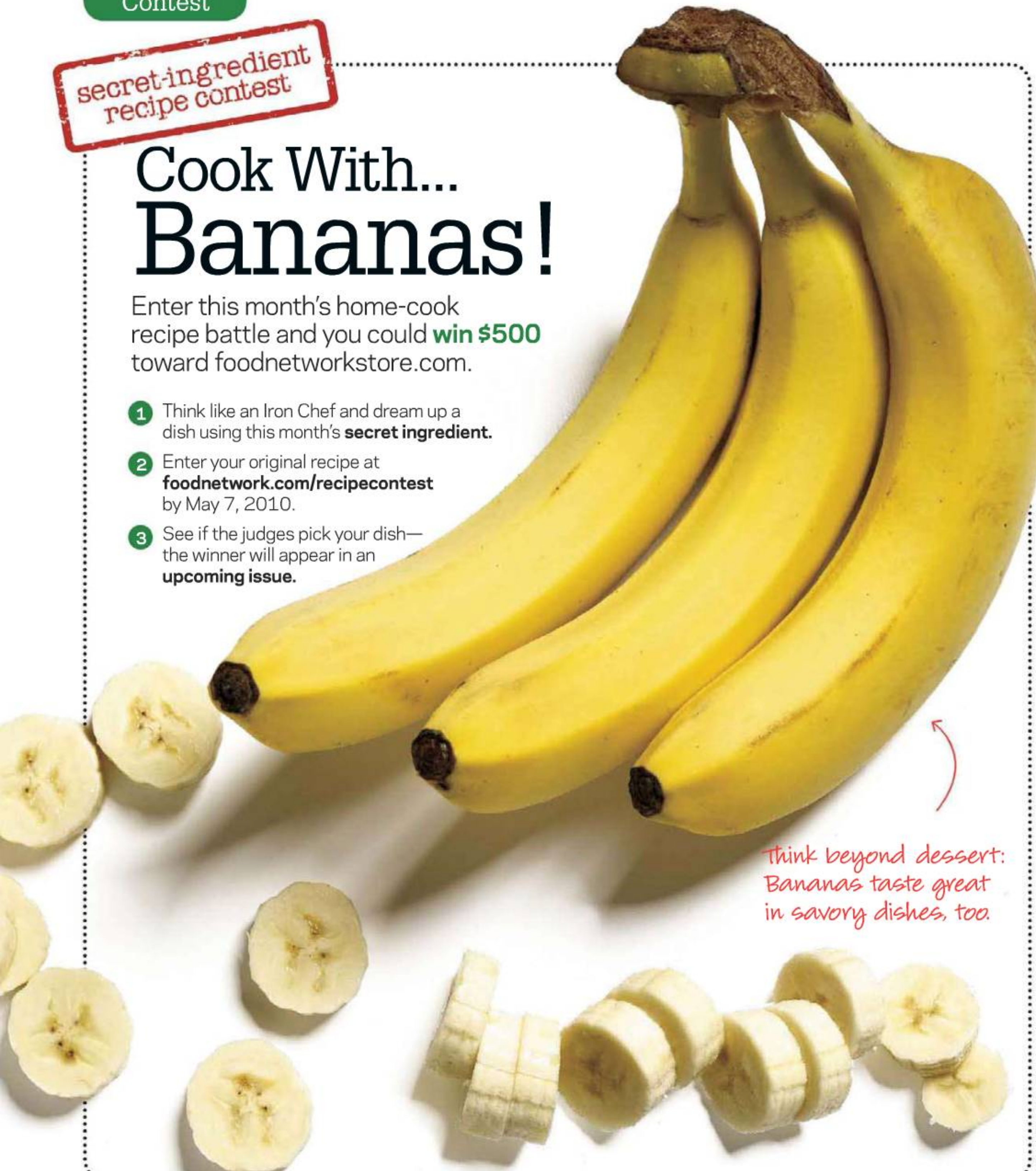
Recipe Contest

secret-ingredient recipe contest

Cook With... Bananas!

Enter this month's home-cook recipe battle and you could **win $500** toward foodnetworkstore.com.

1. Think like an Iron Chef and dream up a dish using this month's **secret ingredient.**
2. Enter your original recipe at **foodnetwork.com/recipecontest** by May 7, 2010.
3. See if the judges pick your dish—the winner will appear in an **upcoming issue.**



Think beyond dessert: Bananas taste great in savory dishes, too.

PHOTO: CHARLES MASTERS; FOOD STYLING: VIVIAN LUI.

NO PURCHASE NECESSARY. The Secret-Ingredient Recipe Contest is sponsored by Hearst Communications, Inc. To enter, go to foodnetwork.com/recipecontest and submit a recipe of your own creation along with your name, address, telephone number and e-mail address. Contest begins 12 a.m. ET April 13, 2010, and ends 11:59 p.m. ET May 7, 2010. Must be 18 years or older and a resident of the 50 United States, District of Columbia or Canada. Void in Puerto Rico, Quebec province and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/recipecontest.

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